



## PERNAND-VERGELESSES ÎLE DES VERGELESSES ROUGE

Premier Cru  
2008

### *Location*

Appellation: PERNAND-VERGELESSES  
Premier Cru Ile des Vergelesses  
Grape variety: Pinot Noir  
Surface area: 3.13 hectares  
Average age of vines: 40 years  
Exposure: East  
Colour: Red

### *Terroir*

These vines are found mid-slope on a slight incline facing east and their soil is shared between clay and limestone in medium deep ground, making this an exceptional terroir. The vines were planted in several phases, with an average age of 40 years.



### *Tasting*

The wine is of great aromatic finesse on the nose, very intense, and develops scents of red fruits tending to liquorice and spices. Its structure is straight-line and tannic; it possesses great power and long persistence on the palate. Wait around 5 years before opening.

### *Vintage*

A year of all the dangers! A summer period in name only, as it was cold and damp through the months of June, July and August. Cryptogamic diseases were stalking us and would finish by getting the better of certain of our parcels. Bio-dynamic growing demands at such moments a lot of anticipation and effort. We were to prise these teachings from our errors and it was thus that we were to succeed in overcoming climatic problems in 2011.

The wines tend towards freshness, very intense in aromatic terms and delicious in their youth. The Grands Crus show themselves to be very long and complex. The whites are majestic and, as everyone knows, Chardonnay likes freshness and emphasizes terroir in such years. The crop was very small in yield, hardly 50% of a normal year.