



DOMAINE
CHANDON DE BRIAILLES

Pernand-Vergelesses Les Vergelesses

2019

This parcel of 1.226 hectares, planted in 1954, lies under the road that separates it from the 'Île des Vergelesses' climate. The surface soils here are reddish clay with a high iron content.

There is limestone deep down. The result is a full-bodied, rounded wine that is easy to drink when young.

No pumping over or sulphites are used during vinification, and the grapes are harvested whole, except in years of frost or hail. 90% of the cuvée is matured in Burgundy barrels made of several wines, and 10% in new barrels, for 14 to 18 months.



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GRAND VIN DE BOURGOGNE

PERNAND-VERGELESSES
PREMIER CRU
- LES VERGELESSES -

Vintage

VINTAGE 2019

Once again, a sunny vintage. The harvest took place from September 9 to 20. We experienced record-breaking heat that year, particularly at the end of June and beginning of July, with temperatures peaking at 40° Celsius.

One might wonder how the vines could survive in such conditions, but to our astonishment, they held up very well. However, the grapes became concentrated and yielded little juice. At the end of vinification, we realized that we had half the harvest in the cellar. The wines are very full-bodied, fine, with fairly low acidity, which makes them very accessible in their youth.