



DOMAINE
CHANDON DE BRIAILLES

Pernand-Vergelesses Les Vergelesses

2021

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 2021

A very complicated year, with vine growth starting too early, at the end of March, followed by frosts at the beginning of April, which had a devastating effect, particularly on our Savigny and Pernand vines; Corton, with its warmer climate, was only half spared.

For this vintage, the Domaine produced around 1/3 of a normal harvest. Harvesting took place from September 17 to 30. They were difficult, as there were few and rather small bunches, requiring considerable sorting. The happy surprise was that the wines were very elegant, with low alcohol content and good freshness, making them very attractive.