

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Les Caradeux 1^{er} Cru 2003



Grape Variety : Chardonnay

Soil : Marly limestone with silt of clay.

Site : This vineyard of 1.90 hectare is ideally located on mid-slope close to the hill of Corton-Charlemagne. This is an exceptional "terroir" providing a unique minerality

The Vintage 2003 : Exceptional due to a warm summer which incited an early harvest before the end of august. Low yields. Outstanding concentration and fully matured during the harvest.

Tasting : Beautiful gold colour with green nuances. Aromas of exotic fruit (grapefruit, mango), fresh honey on an outstanding mineral note. Elegant, generous, good aromatic complexity, nice harmony between minerality and ripe fruit.

Food pairing : To be enjoyed with seafood, fish, mild cheese or goat cheeses.