

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Les Caradeux 1^{er} Cru 2005



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 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 13 months.

Tasting : Pale gold colour with green tinges. Aromas of grapefruit, pear and fresh honey enhanced by a well-shaped minerality and a beautiful vanilla note. Generous and well-balanced. Pure aromatic combination enhanced by a well-integrated minerality. Delicate oak note. Good persistence.

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