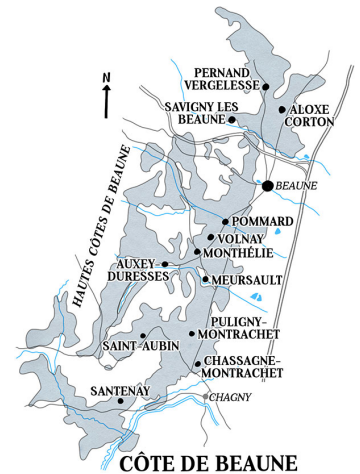


CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesse

Pernand-Vergelesse Les Caradeux 1^{er} Cru 2018



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. Same soil structure and height as its famous neighbour. The only difference is the East exposure of the "Caradeux" which makes of this plot an exceptional "terroir" providing unique mineral characteristics.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Tasting : Pale gold colour. Refreshing and intense aromas of green apple on a hint of minerality. Well-balanced. Dense and precise texture. Long and tight finish. SCORE : 16+ JANCIS ROBINSON - 90/100 NEAL MARTIN - 90/100 BURGHOUND

Food pairing : To be enjoyed with seafood, fish, and mild cheeses.