



Pernand-Vergelesses Capitain-Gagnerot

Grape variety :
100% Pinot Noir

Soil :
Upper Bathonian clay and marl.

Vinification / Ageing :
Harvested by hand. Sorted and destemmed.
Alcoholic fermentation in open vats for around 15 days, with 2 punchings of the cap per day at the start.
Aged in oak barrels (10% new barrels) for 13 months.

Alcohol content: 13°.

Tasting notes :
Colour: Deep ruby. Nose: Aromas of red fruit (strawberry, raspberry). Palate: Powerful and harmonious.

Food and wine pairing :

Roast veal, leg of lamb, game birds, hard cheeses.

Serving temperature: 15°C