LOUIS JADOT

Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.49

Total Acidity
5.41 g/l

Drinking Window
2024 - 2037

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
28/03/2024

Pernand-Vergelesses 1er Cru Clos de la Croix de Pierre Rouge 2017 6x75cl

Winemaker Notes

The Premier Cru 'Clos de la Croix de Piérre' is powerful, perfectly well-structured and also silky. It releases very fruity aromas (small blackberries). It lingers in the mouth with tannins presenting a certain softness.

Vineyard

The Pernand-Vergelesses vineyard neighbours those of Aloxe Corton and Savigny les Beaune. On both sides of a ridge it is divided between east, south and west facing aspects. It is at a height of between 260 and 380 metres. The 'Clos de la Croix de Piérre' is situated on the Premier Cru 'En Caradeux'. It faces east, not far from the village of Pernand. The soil is mainly chalky with small pebbles on the surface. It takes its name from a large stone cross situated at the edge of the area.

Winemaking

This Premier Cru is fermented in vats for 3-4 weeks then it is put into oak casks for 15-18 months maturation.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

An elegant match to a creamy mushroom risotto

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