



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Residual Sugar

less than 2 g/l

#### pH

3.27

#### Total Acidity

6.55 g/l

#### Drinking Window

2026 - 2035

#### Tasting Guide



#### Tasting note printed

13/12/2025

# Pernand-Vergelesses Clos de la Croix de Pierre Blanc 2022

## 6x75cl

### Winemaker Notes

This wine shows excellent depth and character. Some of the 1er Cru elements of the vineyard are included in the blend making it a great buy. Full-bodied and firm, with finesse.

### Vineyard

The 'Clos de la Croix de Pierre' is situated next to the premier cru 'En Caradeux'. It is south-facing, not far from the village of Pernand. The soil is mainly limestone with little rocks on the surface. It gets its name from a large cross situation next to the Climat.

### Winemaking

Grapes are harvested Hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

### Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

