



#### 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

03/09/2025

# 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 by 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.

