



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

1.2 g/l

pH

3.42

Total Acidity

5.57 g/l

Drinking Window

2023 - 2037

Tasting Guide



Tasting note printed

25/04/2024

Pernand-Vergelesses Les Combottes 2017

Winemaker Notes

Very fresh with aromas of citrus and white flesh fruit and some hawthorn. It is very mineral and soft in the mouth with complex hazelnut and lemon.

Vineyard

The vineyard is located rather high on the hill of Pernand-Vergelesses, not far from the Hautes Côtes de Beaune Appellation.

Winemaking

The grapes are pressed right after harvest and then aged for 15 months in French oak barrels.

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 White Meats

Chicken and mushroom stroganoff

