



# Pernand-Vergelesses Les Combottes Blanc 2021 6x75cl

## Grapes

100% Chardonnay

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13%

## Residual Sugar

less than 2 g/l

## pH

3.35

## Total Acidity

5.29 g/l

## Drinking Window

2025 - 2035

## Tasting Guide



## Tasting note printed

09/01/2026

## 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.

## Food match

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

