



Pernand-Vergelesses Les Combottes Blanc 2022 6x75cl

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

21/12/2025

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.

