

PERNAND-VERGELESSES 1ER CRU EN CARADEUX 2019

BC Retail \$52.99 (Listed BCLS) BC Wholesale \$40.55 +421429

Appellation & Terroir:

Nestled at the confluence of two combes, **Pernand-Vergelesses** is located on the heights of the Côte de Beaune. It is the "Montagne de Corton" which is home to three villages and the same passion shared with Aloxe-Corton and Ladoix-Serrigny, on a remarkable wine-growing site. **En Caradeux** refers to the local micro-climate.

Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are aged 15 months in oak barrels.

Tasting notes:

Brilliant colour of a dark vermilion red. The aromas exhale nuances of black and red fruits (kirsch, raspberry and blackberry) supported by fine and melted tannins. Slightly spicy and earthy notes will develop over time, but preserving the original terroir of this 1er Cru. On the palate it is full-bodied, silky and complex with elegant tannins and excellent balance, guaranteeing good aging potential.

Food accompaniment:

Ideal for all roasted or grilled meats (white or red); leg of lamb, roast or tenderloin of beef, grilled or roasted pork, tenderloin of veal, roast chicken, and also a wide variety of cheeses.

Grape variety: 100% Pinot Noir

Aging potential: 7-9 years

Serving temperature: 16-18 °C

Case: 12 x 750 mls

Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards, including nine located in Côte de Beaune and the other in Côte Chalonnaise, enabling them to offer many Burgundian appellations.



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 *Choice Import Agencies*