FRANCOISE JEANNIARD PERNAND-VERGELESSES



Fresh, fruit forward aromas of apricot, acacia, and hawthorn lead to a palate with lovely roundness with tension, minerality, and well-integrated, subtle oak.

Style: Still white Area of Production: Burgundy, France Appellation: Pernand-Vergelesses Varieties: 100% Chardonnay Soil: Shallow clay atop white limestone marl Elevation: 250 meters Age of Vines: 50 years Yield: 48hl/hectare Farming Practices: Organic and biodynamic Fermentation: With indigenous yeasts in cement tanks with full malolactic fermentation Aging: 11 to 12 months on lees in neutral French oak barrels

