



JB

JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

PERNAND-VERGELESSES

- ◆ **APPELLATION:** Nestled at the intersection of two valleys, Pernand-Vergelesses is located on the heights of the Côte de Beaune. The majority of the vineyards face east or south with a few exposed to the northeast. The altitude is between 250 and 300 metres. On the lower part of the hillside, the soil is clay-limestone mixed with “chaillots” (a siliceous residue of flint and limestone). It is soft and rich in potassium and phosphoric acid. Halfway up the hillside, the pebbly limestone soil is perfectly suited to Pinot Noir, which represents 55% of the vine population. At the top, the brown or yellowish marly soil is dedicated to Chardonnay (45% of total production). 8 climats are classed as 1^{er} Cru.
- ◆ **GRAPE VARIETY:** 100 % Chardonnay
- ◆ **SURFACE:** 0,40 hectares
- ◆ **SOIL:** Marly
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels. Matured for 12 months, 50% in vats and 50% in barrels.
- ◆ **TASTING:** Coloured with golden reflections. The nose and palate reveal aromas of white flowers and citrus fruits with a dominant suppleness and a discreet acidity. There is a lingering aftertaste.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **FOOD AND WINE PAIRING:** Fish, poultry and appetisers.

Pernand-Vergelesses

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“Being in tune with the land”

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