



# DOMAINE RAPET PÈRE & FILS

AOP Pernand-Vergelesses  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Pernand-Vergelesses, this family estate is one of the oldest in the region, with a winemaking history dating back over 250 years. Today, Vincent Rapet and his wife Sylvette manage the estate, perpetuating the legacy of their ancestors Roland and Robert Rapet. With 21 hectares of vines located in Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, and Beaune, the estate produces wines of great purity, practicing sustainable agriculture. The whites, aged on fine lees, offer magnificent mineral tension, while the reds develop a refined structure through long macerations and precise aging in oak barrels. Its strong point? A perfect alliance between tradition and technical precision, giving birth to elegant and balanced wines.

## VARIETAL

Chardonnay 100%

## LOCATION

The name "Combottes" is a diminutive of combe, referring to the rolling, valley-like shape of the parcel.

## TERROIR

Situated in the climat "Les Plantes des Champs et Combottes," this south-west-facing slope extends from the edge of the village. The soils are light, white, and marl-based. The vineyard rows are short, with drainage ditches to prevent erosion on the steep terrain.

## IN THE VINEYARD

Key vineyard practices include vine treatments and soil management tailored to the steepness and fragility of the slope.

## HARVEST

The grapes are hand-harvested and transported in small crates to preserve their integrity.

## WINEMAKING

Whole grape clusters are gently pressed in a pneumatic press for two hours to respect the fruit. After a 24-hour cold settling, the must is transferred to 350-liter barrels, 20% of which are new, for fermentation.

## AGEING

Ageing on fine lees with regular bâtonnage continues until July. Bottling takes place after 12 months of maturation.

## SERVING

Serving temperature: 10-12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Pernand-Vergelesses "Les Combottes" catches the eye with its golden hue. Fresh, lively, and elegant, it opens with delicate aromas of fresh fruit and white flowers, evolving with notes of honey and flint as it matures.

## VISUAL APPEARANCE

Golden reflections with bright clarity

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## **AT NOSE**

Fresh fruit, white flowers, hints of honey and flint

## **ON THE PALATE**

Lively, elegant, and well-balanced with a mineral finish

## **FOOD PAIRINGS**

Perfect with refined starters such as warm goat cheese in pastry or seafood. For mains, try with delicate fish or a creamy vegetable gratin (like gratin dauphinois). Among cheeses, it pairs beautifully with Chaource, Bleu de Bresse, or a rich, creamy Brillat-Savarin.

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