

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE RAPET PÈRE & FILS

AOP Pernand-Vergelesses Premier Cru Vergelesses
Red



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

Pinot Noir 100%

LOCATION

The name "Pernand" may derive from the Gaulish nanto meaning "stream" or "valley," preceded by the Latin petra ("stone") or the Gaulish petru ("four"). Pernand could thus signify "the village of four valleys," or a crossroads near four boundary stones (roughly 6 km from Beaune).

TERROIR

Well-exposed to the east, this climat lies along the Beaune-Pernand road. The slope is gentle, and erosion is controlled by a base of limestone. The soil's reddish hue comes from the presence of iron-rich clays.

IN THE VINEYARD

Careful seasonal work ensures vine health, soil balance, and optimum ripeness on these gentle slopes.

HARVEST

Hand-harvested grapes are placed in small crates. A conveyor belt allows for sorting and gentle loading into vats.

WINEMAKING

Fermentation lasts 15 days with regular punch-downs to extract color and structure from the skins before pressing.

AGEING

Aged in oak barrels, 20% of which are new. Racking is done with a bellows system to avoid pumping.

SERVING

Serve between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

"Les Vergelesses" wines are charming and silky. They open with fresh red fruit aromas blackcurrant and redcurrant that evolve toward subtle forest floor notes with age. The distinctive minerality of Pernand is clearly expressed in this refined red.

VISUAL APPEARANCE

Ruby red with bright, youthful reflections

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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

Blackcurrant, redcurrant, forest undergrowth, mineral undertones

ON THE PALATE

Silky texture, fresh red fruit, delicate minerality, elegant finish

FOOD PAIRINGS

A perfect match for veal in all its forms: crispy sweetbreads, veal chop with morels, or pan-seared veal rump. Also shines with Charolais beef or braised poultry.

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