





Burgundy, Domaine Vincent Prunier, AOP Pernand-Vergelesses Premier Cru Sous Frétille, Rouge

AOP Pernand-Vergelesses Premier Cru Sous Frétille, Bourgogne, France

Vincent Punier created his Domain in 1988 when he inherited 2 hectares (5 acres) from his parents. Today the domain is comprised of 13 hectares (32 acres) of vines located on the prestigious hillsides of Auxey-Duresses, Meursault, Puligny-Montrachet, Chassagne-Montrachet and Saint-Aubin.

PRESENTATION

Vincent created his domain almost from

scratch and has grown it carefully over 30 years. As a "one man show" he has been intrinsically involved

in every aspect of production including many hours working in the vineyards and time spent in the cellar

fine tuning his wines. He lives above the winery located in Auxey Duresses and his Auxey Duresses rouge

vineyard sits directly across the road. This close physical proximity underlines the very personal signature he makes on each wine he produces.

LOCATION

Pernand-Vergelesses / Burgundy/ France

TERROIR

Mix of limestone and clay.

IN THE VINEYARD

270 meters (885 feet)

Age of vines: about 70 years old

WINEMAKING

The wines are hand-harvested and vinified in a classic, traditional manner.

AGEING

Aged in a mix of new, one year and two year old French oak barrique for a period of one year before bottling.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years



TASTING

From the outset, this Pernand offers a lovely freshness with notes of lemon and citrus. Tender and harmonious, this Pernand is well-balanced between rich fruit and lively minerality. The tasting ends with a lovely acidic finish.

FOOD PAIRINGS

This Pernand-Vergelesses 1er cru goes very well with crayfish.



