Louis Latour

MAISON FONDÉE EN 1797

Pernand-Vergelesses Blanc
2023

- **Region** Côte de Beaune
- **Village** Pernand-Vergelesses
- **Appellation** Pernand-Vergelesses
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 10 years
- **Soil** Clay and limestone
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation.
- **Ageing** 8 to 10 months ageing in oak barrels, 25% new.
- **Barrels** Louis Latour cooperage, French oak, medium toasted.

Description

The village of Pernand-Vergelesses is situated only 3 kilometres from Aloxe-Corton and backs onto the famous hill of Corton where Corton-Charlemagne Grand Cru and Corton Grand Cru are grown. It is one of the most picturesque if least well known of all Burgundian villages overlooked by the magnificent Grand Cru hill of Corton. With similar soil-types but a northeasterly exposure the wines tend to reach maturity late into the harvest and retain a earthy, rustic character.

Wine tasting

- **Tasting Note** With its bright, pale golden yellow colour, our Pernand blanc 2023 reveals a nose of toasty notes mingling with floral hints. The palate is luscious, with flavours of vanilla and acacia honey. Nice tension on the finish.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - charcuterie
- **Serving temperature** 11-13°