



Domain Jean-Baptiste Lebreuil

Classification :



Région : La Côte de Beaune

Cépage : Chardonnay



Température de service :
13°C

Durée de conservation :
2 to 8 years

Pernand-Vergelesses 1er Cru "Sous Frétille" (White)

La Côte de Beaune - Chardonnay

Origine

Located 6 km north of Beaune, this village nestles between Aloxe-Corton and Savigny-Les-Beaune, backing onto the hills of the Corton and Corton Charlemagne grands crus. The village produces white and red wines, classified respectively as Villages, Premier Cru and Grand Cru. This Premier Cru wine is in an ideal location above the "sous la Vierge de Pernand" village with a splendid panoramic view. The old vines are over 65 years of age.

Marly limestone soils, located on a steep, south-facing slope.

Vinification

The grapes are harvested by hand and sorted. Control of temperatures. Pneumatic pressing. Barrel fermentation

Barrel ageing during 15 months with 20% in new barrels and the remainder in French oak barrels previously used for one

Notes de dégustation :

Clear, bright pale gold hue. The nose is expressive; fruity, very pure and distinctive, while revealing great depth. Graceful and mineral on the palate, the wine opens with energetic, floral notes (citrus, lemon, juniper, quince), followed by more mineral notes of hazelnuts and almonds. Overall, the wine shows remarkable delicacy that does not mask the wine's depth and amazing concentration, which also comes from the age of the plot and its very low yield. The wine perfectly respects its terroir of origin.

Mets d'accompagnements

This wine pairs nicely with grilled or roasted fish, salmon cooked any way you want, and all shellfish and fish in general. It is marvellous with a fattened hen or sausage in a creamy sauce and will pair nicely with *charcuterie*, *quenelles* and *vol au vents*. After 5 years' ageing, this wine is also a nice match with goat's cheese or soft pasta

