



Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.55

Total Acidity
6.01 g/l

Drinking Window
2023 - 2034

Tasting Guide



Tasting note printed
23/12/2024

Pernand-Vergelesses 1er Cru Clos de la Croix de Pierre Rouge 2014

Winemaker Notes

The Premier Cru 'Clos de la Croix de Pierre' is powerful, perfectly well-structured and also silky. It releases very fruity aromas (small blackberries). It lingers in the mouth with tannins presenting a certain softness.

Vineyard

The Pernand-Vergelesses vineyard neighbours those of Aloxe Corton and Savigny les Beaune. On both sides of a ridge it is divided between east, south and west facing aspects. It is at a height of between 260 and 380 metres. The 'Clos de la Croix de Pierre' is situated on the Premier Cru 'En Caradeux'. It faces east, not far from the village of Pernand. The soil is mainly chalky with small pebbles on the surface. It takes its name from a large stone cross situated at the edge of the area.

Winemaking

This Premier Cru is fermented in vats for 3-4 weeks then it is put into oak casks for 15-18 months maturation.

Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

Food match

Grilled and Roasted Red Meats

An elegant match to a creamy mushroom risotto

