



# Pernand-Vergelesses Blanc Les Combottes 2015 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.50%

Residual Sugar  
less than 2 g/l

pH  
3.35

Total Acidity  
6.01 g/l

Drinking Window  
2024 - 2035

Tasting Guide



Tasting note printed  
24/02/2025

## Winemaker Notes

Very fresh with aromas of citrus and white flesh fruit and some hawthorn. It is very mineral and soft in the mouth with complex hazelnut and lemon.

## Vineyard

The vineyard is located rather high on the hill of Pernand-Vergelesses, not far from the Hautes Côtes de Beaune Appellation.

## Winemaking

The grapes are pressed right after harvest and then aged for 15 months in French oak barrels.

## Vintage

2015 began with a very cold winter and a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry, allowing the vines to grow at a fast pace with flowering occurring in ideal conditions. The Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall which allowed the vines to finish their ripening in ideal conditions however yields were low due to the limited water available for the vines' roots. Harvest began on the 31st August and 2015 has shown to be a dense and mature vintage with a surprisingly pleasant balance.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

