



# Pernand-Vergelesses Les Combottes 2017

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.00%

Residual Sugar  
1.2 g/l

pH  
3.42

Total Acidity  
5.57 g/l

Drinking Window  
2023 - 2037

Tasting Guide



Tasting note printed  
21/07/2024

## 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

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

