



Pernand-Vergelesses Blanc Les Combottes 2018 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.3

Total Acidity
6.01 g/l

Drinking Window
2024 - 2038

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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

