

# HENRI PION

## Pernand-Vergelesses

Vintage: 2017

1,500 bottles produced

Varietal: 100% Chardonnay

AOC Pernand-Vergelesses

[Côte de Beaune]

Bourgogne, France



Henri Pion s.a.s.

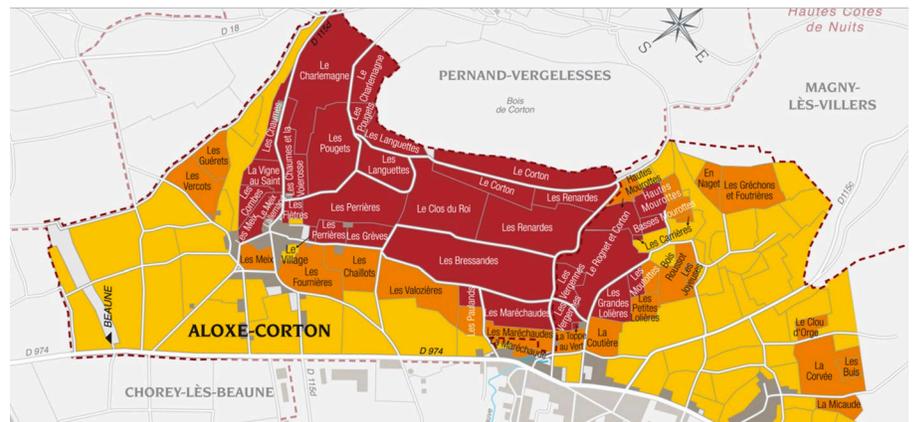
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The **PERNAND-VERGELESSES appellation** is found on the hillside slightly back from the Côte de Beaune. The Gallic word “*per-nan*” means “the source that disappears. The vines cover 145 hectares on the Corton Hill, whose southwest-facing slopes are home to the *grand crus*. The upper part that meets the forest is planted with vines up to 335 meters above sea level. The whole AOC produces excellent wines, both red and white.

**PRODUCTION AREA:** Pernand Vergelesses *village* wines grow on clay-limestone soils with siliceous residues of flinty limestone. Ideally positioned, facing the rising sun, the Chardonnay offers a precise and fine expression.



**TECHNIQUES:** The grapes are scrupulously sorted in the vines before being pressed and then fermented in French oak barrels using indigenous yeasts. They are then aged for around one year. The wine is lightly filtered and given a low dose of sulfur.

**TASTING NOTES:** Pale gold in color with hints of green. In the mouth, it offers a combination of aromas of white fruit, honey, and honeysuckle. The finish is intense and fruity. This wine is all about sophistication and freshness, a true reflection of Burgundy *terroir*.

**KEEPING POTENTIAL:** Very enjoyable young, this wine can be kept for 4-6 years.

**SERVING TEMPERATURE:** 12-14°C