



CLOS CACHET
the finest French wines

DOMAINE PERNOT PÈRE & FILS

Bourgogne Pinot Noir

2021

01

Provenance:

Gevrey-Chambertin, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Feathered game, roast lamb,
chicken in red wine sauce, rib
steak, soft-centred cheeses

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Taking over the family domaine in 2018, Pascal Pernot quickly gained respect and admiration as a top Gevrey-Chambertin producer. Pascal's great grandfather was chauffeur to the Liégard family of the Château de Brochon and subsequently inherited some vineyards (including the holding in La Croix Violette). The Domaine was established in 1900, with Pascal as the fourth generation, and surrounds the village of Brochon with a total of 7 ha.



Vinification:

Grapes are destemmed and fermentation is with natural yeasts for a minimum of two weeks – possibly longer. The wines are aged for 18 months within barrels by the coopers; Billon and Rousseau.



Tasting Notes:

Half aged in barrel and half in tank. The blend comes partly from the Prielles vineyard below Fixin, which provides the tension, and a clay plot below Brochon for a bit of flesh. Pale but with a purple tint. Very elegant pinot on the nose, promising. Attractive fruit on the palate, medium length, only a slight firmness, really cheerful pinot. Drink from 2024-2026. Jasper Morris, Inside Burgundy.



Soil Type:

Limestone and clay



Method:

Sustainable

Clos Cachet

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Trade Portal

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