
DOMAINE PERNOT PÈRE & FILS

Gevrey-Chambertin

2021

01	02	03	04
Provenance: Gevrey-Chambertin, Burgundy	Grape Variety: 100% Pinot Noir	Pairing: Feathered game, roast lamb, chicken in red wine sauce, rib steak, soft-centred cheeses	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. These grapes are all picked from the village of Brochon.



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 demi-muids and barrels by the coopers; Billon and Rousseau.



Tasting Notes:

Aged in normal size barrels with 20% new wood. A light crimson purple. The fruit is livelier than Croix Violettes. Good vines at the Brochon end, a lively raspberry fruit. Slightly saline finish with a little firmness to the tannins which will sort themselves out with time. Drink from 2025-2028. 89pts, Jasper Morris, Inside Burgundy.



Soil Type:

Limestone



Method:

Sustainable

