



CLOS CACHET
the finest French wines

DOMAINE PERNOT PÈRE & FILS

Gevrey-Chambertin 'En Champs'

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 (20% whole bunch) and fermentation is with natural yeasts for a minimum of two weeks – possibly longer. The wines are aged for 18 months "sur lies" in 50% new and old barrels.



Tasting Notes:

Badly frosted in 2021 unfortunately. A fuller purple here and a very engaging nose. One third new wood, shows very slightly but in a good supporting role. Plump and classy then the whole bunches add significant zest behind, adding strawberry notes to the otherwise cherry fruits, and significantly extending the finish. Drink from 2025-2030. 91pts, Jasper Morris, Inside Burgundy.



Soil Type:

Limestone



Method:

Sustainable

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Trade Portal

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