



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Cote d'Or
- **Vintage:** 2020
- **Colour:** White
- **Grape Variety:** Chardonnay
- **ABV:** 13%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Lightly oaked white Burgundy
- **Drink With:** Dover sole or a fine roast chicken especially when sauced.

PERNAND VERGELESSES 1ER CRU SOUS FRETILLE - BY PIERRE MEURGEY 2020

<https://gerrardseel.co.uk/products/pernand-vergelesses-1er-cru-sous-fretille-by-pierre-meurgey-2020>

Coming from the limestone soils of the Sous Fretille vineyard in Pernand Vergelesses, this is a mineral style of wine that is superbly food friendly and the perfect partner to fine fish and poultry. It has bright floral aromas backed by a stony undercarriage that carries on to the palate and leaves a long and fine aftertaste to bring the palate to life. This is a superb white Burgundy that many will miss thanks to the hard to pronounce name but do give it a try, it will amply reward you.

Pernand Vergelesses is a lesser known appellation of the Cote de Beaune with its close relation, Corton Charlemagne, being the really famous wine. However, just because it is hard to pronounce (per - nand - verge - el- es) do not look to avoid it, it's a truly wonderful wine that will make a splendid partner to lots of different foods. The mineral undercarriage really shines through and offers the hook for many foods to cling onto. Simply delicious and, although most Burgundy is expensive, this offers great value.

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