Vallet Frères Pernand-Vergelesses, AOP Pernand-Vergelesses 2024

FBU1262024

Vallet Frères

— Burgundy, France

Traditional, well-balanced and flavoursome white Burgundy.

Production

Traditional practices have remained relatively unchanged both in the vineyard and cellar since the formation of this family Domaine in 1864. Very low yields are controlled by strict pruning practices, vineyard management is organic and the grapes are hand harvested. Rigorous grape selection and minimal destemming as Vallet, like Domaine de la Romanee-Conti, are just one of a number of producers who still favour this technique. Grapes undergo immediate pneumatic pressing (to avoid oxidisation) followed by fermentation in oak barrels with batonnage every day. The wine is bottled after 15 months.

Tasting note

Appealing golden colour with aromas of orchard fruit and toasty oak. The palate weight is perfectly balanced with rich, complex flavours of baked apples, toasted hazelnuts and delicious vanilla oak complemented by a smooth minerality followed by lemony acidity to lift the finish which is long and satisfying.

Food Match

A full-bodied and versatile wine to match rich fish and chicken dishes or cheese based vegetarian bakes. For something more regional, try with a traditional Burgundian dish such as pike dumplings in a sorrel sauce, or with baked Epoisse cheese.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Pernand-Vergelesses

Winemaker:
Lisa Boutiot

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan