



DOMAINE
CHANDON DE BRIAILLES

PERNAND-VERGELESSES 1er cru "Île des Vergelesses"

La Vie Est Belle, Pinot Blanc maceration

Organic and Biodynamic certified viticulture

Grape variety: Pinot Blanc

Size: 9 rows

Density: 10 000 vine plants per hectare

Vines average age: 30 ans en moyenne

Yield: 35 hl / ha

Soil type: Limestone gravel and iron rich clay

Soil work: Entièrement mené au cheval

Alcoholic fermentation & ageing: sandstone amphora

Bottling: At the Domaine

Description :

In the sea of the Vergelesses, we find « Savigny 1er Cru Aux Vergelesses » at the top of the hill, « Pernand 1er Cru les Vergelesses » at the bottom and right in the heart of the mid-slope : « Pernand 1er Cru Ile des Vergelesses » - an exceptional terroir. Situated on a steady slope, this well-drained site has the perfect balance of limestone gravel and iron rich clay.

The grape-juice is fermented for 3 weeks in wooden vats, without prior destalking. Then 30 % of the grapes are destemmed by hand and not pressed while the balance (70 %) is not destemmed and is pressed in a vertical "pressoir". Time for the "assemblage" and ageing in a sandstone amphora for 1 year.

No sulfites added. No input at all.

Thanks to this maceration, this wine is "in the style" of orange wines and deserve to age just like a red wine.