



Wine: Pernand Vergelesse “ Sous le Bois de Noël et les Belles Filles”
 Domaine Demessey
 Vintage: 2011
 Grape: Pinot Noir 100%
 Alcohol: 12,5%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation in French oak barrels (20% new oak barrels).

Tasting notes

Nice ruby robe with tints of purple, limpid and brilliant
 Open nose on aromas of fresh fruits (strawberry, raspberry and cherry), touch of kirsch and violet. Very discrete and delicate toasted bread flavor on the second nose Clean attack, fresh, well-balanced with ripe and melted tannins, round, complex and long lasting on fruity aromas

Food pairing

To appreciate with forceful meats like veal, roasted, braised or in sauce, leg of lamb, feathered game or grilled pork. From the cheese board, give it a try with : Mont d'Or, Vacherin, Tomme de Savoie, Reblochon, Cîteaux

Serving temperature

16°C

(Indeholder sulfitter)

