

PERNAND-VERGELESSES 1er Cru "Sous Frétille"

Located on the village of Pernand-Vergelesses, this terroir is well-renowned for the finesse and complexity of its wines.



GRAPE VARIETY

Chardonnay

YIELD

450 bottles

VINIFICATION

Cold pre-fermented soaking.

MATURATION

12 months in oak barrels.

AGING

From 1 to 7 years.

TASTING

It's a Fruity wine, round and elegant. Beautiful minerality.

FOOD PAIRING

Fish, Seafood, Raw meat.