

MAISON A.GOICHOT

PERNAND-VERGELESSES
Les Belles Filles

Grape variety: 100 % Pinot Noir
Climat: Les Belles Filles
Servicing temperature: 16-18°
Ageing: 5-7 ans

Plot

Nestling at the confluence of two valleys, Pernand-Vergelesses lies at the top of the Côte de Beaune. This is the "?Montagne de Corton', home to three villages and a shared passion with Aloxe-Corton and Ladoix-Serrigny on a remarkable wine-growing site.

Vinification | Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

Our Pernand-Vergelesses Les Belles Filles has a dark ruby colour. The nose opens with red fruit. As it ages, the wine takes on hints of undergrowth and spices. The palate is conciliatory, with solid shoulders and well-melted tannins. Fleshy and full-bodied, its fatness gives it all the harmony it needs.

Food and wine pairing

It goes perfectly with fillet of beef, sautéed veal, glazed shoulder of lamb or rooster-style duck fricassee. It will also enhance a fine cheese platter.

Awards and accolades

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