



MAISON
Albert Brenot

DEPUIS 1849



Located north of the Côte de Beaune, Pernand-Vergelesses is in the hollow of a valley. Planted between 200 and 350 meters above sea level, the vines are exposed mainly to the east and south-east.



Chardonnay



Sorted manual harvest.
Temperature control.
Pneumatic pressing.



Aging in barrels
for 13 months.



Marly limestones soils.

TASTING

Clear and brilliant color of a pale gold. The nose is powerful and expressive, fruity and characterized by purity and a singular distinction. It reveals itself in depth. The palate is graceful and mineral. It opens first with invigorating and floral notes (citrus, juniper, quince, lemon notes), then with hazelnut and almond.



Temperature of service: 12 to 14°C.



This wine goes well with grilled or roasted fish.