



APPELLATION

AOC PERNAND VERGELESSES

COLOR

RED

VINTAGE

2022

FARMING

ORGANIC & BIODYNAMIC

VINE AGE

43 YEARS

VARIETAL

100% PINOT NOIR

ALCOHOL

13.5%

SOIL

CLAY & LIMESTONE ON MARL

FERMENTATION

GRAPES ARE 100% DESTEMMED.

MACERATION OF 17 DAYS.

FERMENTED WITH NATURAL YEASTS.

AGING

12 MONTHS 80% IN OAK BARRELS (15% NEW) AND 20% IN ENAMELED TANKS AND AN ADDITIONAL 3 MONTHS IN TANK.

UNFILTERED AND UNFINED.

SO2

75 MG/L

AGING POTENTIAL

5-10 YEARS

CASES PRODUCED

680 CASES

TASTING NOTES

Typically, a wine with dark fruit, a supple texture and soft caressing tannins that requires a little time to fully come into its own.

DOMAINE PAVELOT

PERNAND VERGELESSES (red)

THE STORY

The Pavelot Family, grape growers and wine makers, is well rooted in Pernand-Vergelesses. Luc and Lise are the seventh generation, following their parents Régis and Annie, preceded by many other generations of Pavelot.

Today, the brother sister pair, work to uphold the family tradition and viticultural heritage of those who preceded them on their 10 hectares (22 acres) of vineyards.

"In the line of generations of winemakers who transform the earth into wine, different tasks mark our seasons in accompanying the vine. Patience and respect for the living: the plant, the soil, the insects, the animals and the humans no less guide our way. On the geologic scale of our planet, we have the good fortune to live these values in our hands and it is for us to take their measure, with respect for the well-being of all work at the domaine as well as for the pleasure of all who enjoy our wines. Between our attachment to traditional farming methods and modernizing the tools of production, we advance calmly in this world where stability and balance are to be redefined in perpetuity.

This is why, through an organic and biodynamic agriculture, we give to our parcels and our plants the essential so that they return good fruit, in good health, in balance, consistently, for the earth and for us.

Our oldest vines have peacefully attained 90 years... This is the result of the will and the perseverance to construct, brick by brick, season by season, a domaine that is vibrant, producing wines that are valued and which can be passed to the next generation.

Time and patience are necessary before harvesting the fruit of our effort. It is a methodical process which demands deliberation and listening. With the effort of the entire team. In the elaboration of our wines, we try to work as simply as possible, with precision and intervene only as necessary and at the right moment. Each year, a new reflection imposes itself given the new challenges presented by the vintage.

The vinifications take place uniquely under the action of native yeasts, without the abuse of technology or of oenological irritants. We use sulphur during the vinifications and at the conclusion of the malolactic fermentations. However, to optimize these necessary additions, we adhere to the lunar calendar to minimize the doses and thus reduce their impact on the wines and on the consumer.

Our biodynamic practices are fundamental in order to create a healthy and living wine for the pleasure of the wine lover and to obtain an expression of each appellation in harmony with the vintage, without excess of elaboration in the cellar. The wicker baskets that adorn our label are not merely decorative, we use them each year to transport the harvest in the best condition. An iconic image of the harvest in Burgundy, this mode of transport is well adapted for its purpose : the grape bunches do not compress under their own weight ; any juice that is released does not end up in the press or the vat as it drains through the pores of the basket."

