



Bourgogne **LES PELLANS**

VINEYARD

Grape variety : Chardonnay.

Surface : A parcel of 0.6735 ha.
Planted in 1955.

Soil : Clay.
Northwest orientation

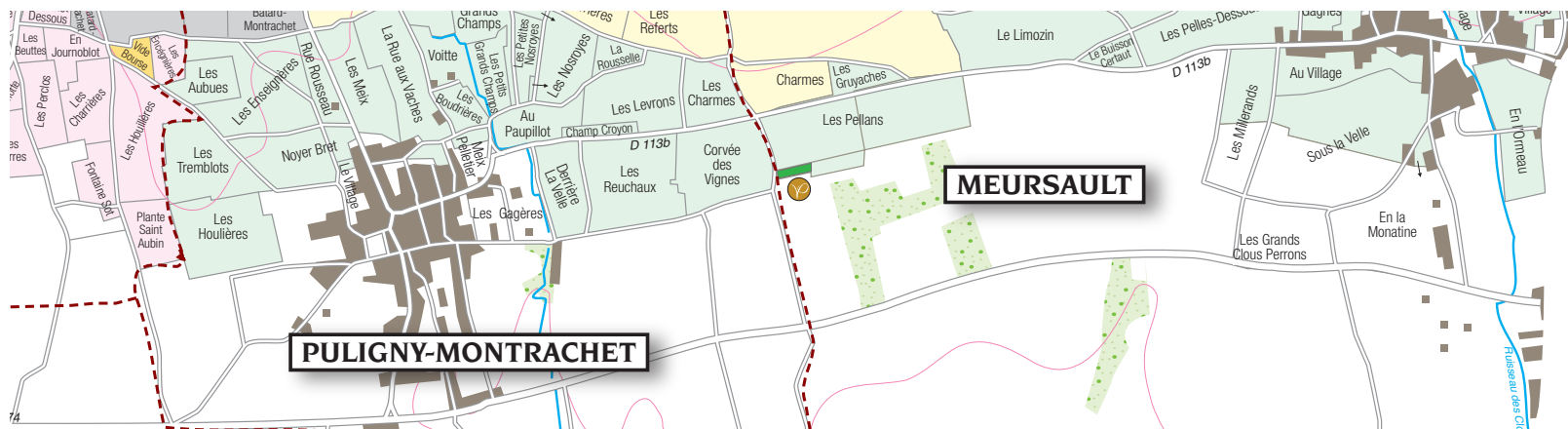
The soils are tilled then grassed over. Minimum treatments. Manual harvest and systematic sorting. Precise choice of harvest date based on maturity checks.

In Meursault Les Pellans were fields. They were humid lands. This climat, whose name is derived from the Old French word Pevle meaning "pasture", is on the road to Puligny-Montrachet.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (around 15% new) for its malolactic fermentation, after which it is matured for 12 months. Racked into stainless steel vats and aged for a further 6 months before bottling.



DOMAINE PIERRE VINCENT

2, chemin sous la Velle, 21190 Auxey-Duresses
www.domaine-pierrevincent.fr · info@domaine-pierrevincent.fr