

# Pernand-Vergelesses Premier Cru "Île de Vergelesses"

## Region

AOP Pernand-Vergelesses "Île de Vergelesses" Premier Cru

## Winemaker notes

It has been suggested that Île de Vergelesses, arguably the top site in the Pernand-Vergelesses appellation, could be a contender for Grand Cru status in the Côtes de Beaune. The wines offer medium-body, with great concentration and structure, ideal for long cellaring.

## Viticultural Notes

The estate's Île de Vergelesses Premier Cru parcels are located in the middle of the slope facing south-southeast, promoting a more gradual ripening. The elevation is 250m above sea level. Laleure-Piot counts Debreuil-Fontaine among its neighboring vigneron in this premier cru site. Soils are iron-rich clay marl with a large proportion of limestone, very similar in composition to neighboring Corton Grand Cru.

## Vintage Notes

**2015 Vintage:** An extraordinary year for red wines across the Côte d'Or. The mild, wet winter helped replenish water tables for what would be a very dry growing season. The drought conditions persisted from June through August stressing some vineyards, however older vines with their deep root systems fared better than younger vines. Leading up to harvest temperatures were cooler which helped to preserve acidities. Dry conditions lead to lower yields and the grapes to develop a thicker skin, which meant tannins needed to be managed appropriately in the winery to ensure balanced wines. Reds show great depth of color with rich structure, ample fruit and body, coupled with balanced acidities.

<b>Wine</b>	Pernand-Vergelesses Premier Cru "Île de Vergelesses"
<b>Estate</b>	Domaine Laleure-Piot
<b>Vintage</b>	2015
<b>Varietal</b>	100% Pinot Noir
<b>Region</b>	AOP Pernand-Vergelesses "Île de Vergelesses" Premier Cru
<b>Vineyard</b>	Premier Cru Île de Vergelesses
<b>Vine Age</b>	35-50 years
<b>Soil</b>	Clay-limestone
<b>Farming</b>	Traditional viticulture following the lunar/biodynamic calendar
<b>Fermentation</b>	100% destemming. No crushing. Whole berry and whole bunch cold soak for 5 to 7 days. Natural yeast fermentation with one punchdown per day during active cycle. Decantation of free run juice and first press (0.6 bars pressure).
<b>Aging</b>	16 months in 30% new French oak. No fining or filtering. Bottling by gravity on "fruit" day according to biodynamic calendar.
<b>Alcohol</b>	13%

