

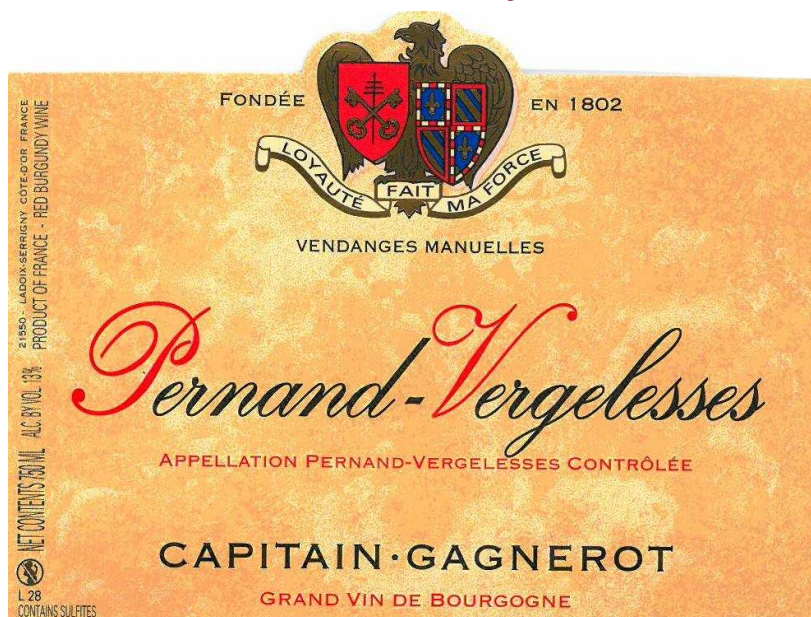
Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE



MAISON FONDÉE EN 1802

Pernand-Vergelesses



Grape :

Pinot Noir 100%

Soils :

Marly and chalky soil from the Later Bathonian era.

Vinification / Maturing :

Harvested by hand, sorted and destemmed.

Alcoholic fermentation in open vats, for about 15 days with 2 punch-down a day at the beginning.

Maturation in oak barrels (10% new barrels) for 13 months.

Alcohol : 13°

Tasting notes :

Colour : Deep ruby red. **Nose :** Ripe red fruits aromas (strawberry, raspberry). **Mouth :** Powerfull and very harmonious.

Food accordance :

Roasted veal and lamb, game bird, soft cheeses.

Moderate : 15°C

Provenance Exclusive du Domaine

LADOIX - SAVIGNY-LES-BEAUNE - CORTON-CHARLEMAGNE - ECHEZEAUX - ALOXE-CORTON
PERNAND-VERGELESSES - CORTON - CLOS-VOUGEOT - SAINT-ROMAIN - VOSNE-ROMANÉE

SOCIÉTÉ À RESPONSABILITÉ AU CAPITAL DE 280.000 €