

DOMAINE CHANDON DE BRIAILLES PERNAND-VERGELESSES 1er CRU 'ÎLE DES VERGELESSES' BLANC



100% Chardonnay. Pale gold color. Floral aromas of honeysuckle and apple blossom with lemon, pineapple, pear and honey. Flavors of lemon curd, tropical fruit and stone. Ample, complex, pretty and energetic. The mouth is elegant and pure, presenting a beautiful tension. Generous finish with focused minerality. Enjoy with roasted fowl, seafood, pasta or strong cheeses. Biodynamic.

From 2.5 acres of vines planted between 1985 and 1991. The soil is clay and limestone; more clayey at the bottom of the parcel and very calcareous at the top. Elevation mid-slope and exposed to the east. The soil is semi-deep and the 3 plots dedicated to white are arranged in the middle of the vineyards of Pinot Noir. After the harvest, the grapes are pressed in whole bunches, then the musts are left to break up for 24 hours. The juices are then fermented in old oak barrels. Fermentations are made without exceeding the temperature of 68°F to preserve the fresh aromas of citrus. The vineyard management has been fully biodynamic since 2005 and organic since 1998.

The Domaine has been owned by the de Nicolay family since 1834. Their cellars lie under the stunningly beautiful Louis XIV Chateau, built in 1704 and surrounded by beautifully designed Le Notre gardens. The estate itself consists of 34 acres just outside Beaune covering 15 different appellations (red and white) mainly in Savigny lès Beaune, Pernand Vergelesse, Volnay and Corton. Claude and Francois de Nicolay are the sister and brother team that manage the estate.

Their aim is to achieve as transparent and pure an expression of the terroir as possible. Their cellars lie under the chateau, a jewel of eighteenth-century French architecture. Although owned by the family since 1834, the estate had languished somewhat during the twentieth century. In the 1980s Claude and Francois' mother Nadine decided to revive the domaine. In the 1990s she was joined by Claude, who had trained in viticulture and oenology in Dijon. In 2001 Francois came on board, bringing an unusual mix of business savvy and an enthusiasm for biodynamics. While they share responsibilities, Claude mainly takes care of the cellar, and Francois the vines. Their aim is to achieve as transparent and pure an expression of the terroir as possible.

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Tasting Note:

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100% Chardonnay. Floral aromas of honeysuckle & apple blossom with lemon, pineapple, pear & honey; flavors of lemon curd, tropical fruit & stone; ample, complex, pretty & energetic; elegant & pure; generous finish with focused minerality. Biodynamic.

Shelf Talker:

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