

Domaine Pavelot Pernand-Vergelesses

Burgundy
Côte de Beaune

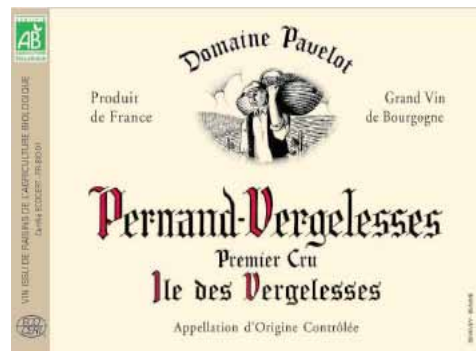
farming : certified organic (ecocert)
total vineyard area : 8.5 hectares
principal soil type : clay, limestone
varietal : chardonnay, pinot noir
total annual production : 35000 bottles
harvest : manual

overview

The Pavelot family name is woven into the history of the village. Their name is found in the public registry as landholders dating back to the 17th century and is found on street signs and a few of the public buildings. At present, it is the brother/sister team of Luc and Lise Pavelot who manage the 8.6 hectare domaine. Brother and sister, both graduates of Beaune's renowned winemaking school, both gained experience in regions outside of their home, Luc in northern California at Navarro Vineyards and Lise in the Loire Valley at Domaine Dagueneau, before returning home and taking over from their father Régis, in the early 1990's.

While the wicker baskets pictured on Pavelot label are the very same baskets, *paniers osier*, currently in use at harvest to collect fruit in the vineyard, there have been many more advances in recent years to elevate the quality of the wines. Since taking over from his father, Luc has been moving decidedly in the direction of sustainable viticulture and in 2009 the domaine received its organic certification. Although there is a nod to tradition here, the winemaking has evolved: for the whites, the fruit is destemmed, and pressed before settling into stainless steel tanks and then racked into barrel the following day in order to begin barrel fermentation. Only the Aligoté is fermented in tank. The Pinot is destemmed 70% - 100%, depending on the cuvée and on the vintage. Cold macerations of up to 4-5 days followed by temperature controlled fermentations of 14-18 days in concrete with foot pressings as is desired. 12 - 14 months in barrel with a moderate application of new wood as each cuvée and the vintage dictates.

It is worth noting that in recent years, there are more Burgundian winemakers playing with whole cluster fermentations. Although a traditional technique, with the proliferation of modern destemming tools in the 70's and 80's, many domaines left the ancient techniques behind even though a handful never abandoned this technique. In the last decade, Luc Pavelot has been gradually increasing the amount of whole clusters into the tanks and in those years when the ripeness is there, he will include as much as 20% - 30% of the full bunches, less for the village wine and then edging up for the 1er Crus which can support the higher percentage. There is no question that this procedure adds a spicy, herbal intrigue which contributes to the wine's complexity, also helping to build a more structured wine. The trade off however is that these Pinots are less revealing in their youth in service of a slower evolution and the promise of a longer life. The payoff really comes a year or two after being in bottle when these wines transform and reveal something that is greater than the sum of its parts. After shedding their youthful tannins, they begin to express a range of forest floor and secondary aromas that marry seductively with their primary red fruits. This internal conversation between terroir and fruit is what makes Burgundy so irresistible and unique in the first place and these wines are a living example of that conversation.



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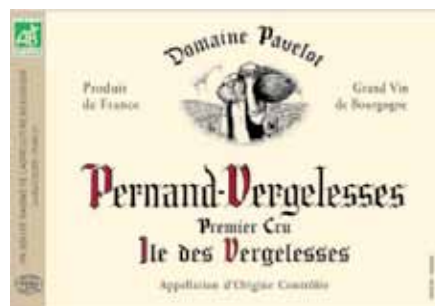
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**Domaine Pavelot
Pernand-Vergelesses**

**Burgundy
Côte de Beaune**



vinification and aging :

- indigenous yeast fermentations exclusively
- whites (with the exception of the Aligoté) are fermented in barrel
- reds are de-stemmed, fermented in concrete tank, following a cold-prefermentation,
- whole clusters are used from 10 - 30 % depending on the cuvée and the vintage
- *pigeage and remontage* as demanded of the vintage
- aging on fine lees in burgundy barrels, no more than 1/3 new wood, for up to 12 months
- wines bottled after racking, in the late summer/autumn following the vintage, after fining and light filtration, demanded of the cuvée and vintage

bourgogne aligoté

annual production 4300 bottles

Pavelot's old-vine Aligoté is culled from a handful of plots, planted almost entirely in parcels which are entitled to village rather than regional appellation. It is fermented in stainless steel tank and traditionally raised in stainless as well although in 2010, it was raised in neutral wood barrels.

pernand-vergelesses blanc

annual production 4000 bottles

Taken from a number of parcels with both east and west facing expositions neighboring the village as well as a section from 1er Cru fruit planted in En Caradeux. It is aged in Burgundy barrels, 10% new, and bottled after 12 months of aging.

pernand-vergelesses, sous frétille, 1er cru

annual production 6700 bottles

Elevated to 1er Cru status in 2000, for whites only, this parcel sits above the village and rises to an elevation of 300 metres. It enjoys a south/southwestern exposure. It is raised in Burgundy barrels of 225 and 400 litres.

aloxe-corton rouge

annual production 1600 bottles

Taken entirely from the single parcel of *Les Combes*, just below the Grand Cru *Les Chaumes* and planted in the 1970's. It is exposed to the south/southwest.

pernand-vergelesses rouge

annual production 6100 bottles

From several village parcels including *Les Boutières*, *Les Noirets*, *Sous le Bois de Noël*, *Belle-Filles* and *Les Pins*, mixing east, south and west facing exposures.

pernand-vergelesses, en caradeux, 1er cru

annual production 3900 bottles

En Caradeux, south of the village and with an east facing exposure. The coolest of Pernand's 1er Cru parcels. As a result, this is generally a wine which requires patience before fully revealing its charms.

pernand-vergelesses, ile des vergelesses, 1er cru *annual production 3500 bottles*

Ile des Vergelesses is easily considered the jewel of the crown among the 1er Crus parcels of Pernand. It enjoys an enviable southeast facing exposure, mid-slope, as the *Bois de Noël* hill stretches out between Pernand and its neighbor to the southwest, Savigny-lès-Beaune.

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