



**ROMUALD VALOT**

**PERNAND-VERGELESSES PREMIER CRU  
2019 VINTAGE - CREUX DE LA NET**

**Grape variety:** 100% Chardonnay

**Drink/Cellar:** 2021 > 2030

**Wine making process & maturing:**

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in special Nevers oak barrels. Aging lasts around 12 months in our cellars before preparation for bottling.

**Tasting:**

The nose, complex and intense, deploys a heavenly range of aromas: ripe fruit and exotic notes, complemented by a gorgeous bouquet. The mouth is full and without heaviness, with a minerality which gives this wine exquisite balance and length on your palate – it's a dream come true!

**Food and Wine:**

**Extremely versatile, to be enjoyed with your favourite cuisine – even amazing with most Asian delicacies**

**Highly recommended and stunning value, a fabulous new Burgundy discovery!**

**£895/12b**