



ROMUALD VALOT

2020 Pernand Vergelesses Premier Cru – « Creux de la Net »

Grape Variety: 100% Chardonnay - 100 % finest Moreau barriques – (33% new)

Tasting Notes:

This wine is white gold or pale yellow turning darker gold with age. It boasts aromas of white flowers, (May, acacia) at first; later, notes of amber, honey and spices. On the palate it is mineral, harmonious and easy to fall in love with. Close to Corton Charlemagne Grand cru vineyards this wine offer a similar complexity and structure his neighbour. This is « la crème de la crème » of premier cru white in Pernand Vergelesses appellation.

Serving Suggestions:

Light, lively, and engaging, this is the first choice for lobster, which it would enliven while respecting its double texture - crunchy and mellow. The same goes for fresh-water fish in white sauce, and for pasta or a seafood risotto, to any of which its vivacity will lend depth and contrast. It also chimes well with cheeses of the Gruyère type, as with blue and goat cheeses.

Serving temperatures: 10 to 13°C Drink now → 2028.

£899/12b