DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Pernot Belicard

PULIGNY MONTRACHET

White - Village



DOMAINE PERNOT BELICARD

History

Philippe is Paul Pernot's grand son, he learned how to make wines by his side. When he got married, he created with his wife's parcels the domaine Pernot Belicard. It is consequently a new domaines but with old vineyards.

Vines & Wines

Vineyards size
8 hectares

Farming
The work in vineyards is "Lutte raisonnée", no chemical, plowing for most of the vineyards, and a great following with the weather and of course an adaptation to the conditions.

Wine making
All the wines are done the same :
- Decanting in vat for 12 to 24 hours, and put in barrel for alcoholic and malo-lactic fermentation
- Batonnage one time a week from end of alcoholic fermentation to the start of the malo-lactic fermentation.
- In barrel for one year with 25% new oak
- Light sulfiting after ML, and other time one month after racking
- Stay in oak, up to bottling
- Light filtration one week before bottling
- Bottling August

Only the Bourgogne Aligoté and Bourgogne Chardonnay are slightly different.