DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Pernot Paul

Puligny Montrachet 1er Cru Les Pucelles

White - Premier Cru



Domaine Pernot Paul

History

Family estate since 6 generations, and now 3 generations are running the domaine, Paul, his 2 sons Paul and Michel, and his grand child Philippe. One of the largest domaine in Puligny Montrachet started by the family but Paul extended and re planted slowly many vineyards like Clos des Folatieres despite the hard work which had to be done. He said now it will be easier with the new tractors/ machines.

Vines & Wines

Vineyards size
22 Hectares

Farming
Agriculture raisonnée

The top value of the domaine
If we ask to Paul Pernot what are the important points
Farming
- Sustainable with a control of production by de-buding
- Plowing. No herbicide
- Anticipation on sickness and due treatment to have no risk. Too difficult to cure

The wines
Harvest and vinification
- Picking late at full ripeness
- Hand- picked and assorted, immediately press
- After a few hours of "debourbage" as well the juice is cold, the wine is barrel with various proposition of new oak in relation with the appellations.
- do very little batonage to get balance to have not over oak and over fat the wines
success is the freshness of vintage and the life which you have on each

wine.
- Expression of the terroir but also having a roundness due to maturity (harvest at the right time, and not too early)

Wine making
The cellar being in Puligny,(high water table) , is not dig down very deep. It is not a very cold cellar, and subject to change of temperature with the seasons. Also with an early winter, alcoholic fermentation and malolactic will be slow, if the summer in early, Paul(S)
the first racking is s done in May(for Bourgogne Aligoté/ Bourgogne blanc) to insure the fresh-ness of the wines
- Put in stainless cask, the wine has been fine and bottled in July.
- Bottling had been done in July .