Reine Pédauque

Pernand-Vergelesses



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Pinot Noir

Origin

In the northwest of the Côte de Beaune, the village of Pernand-Vergelesses is nestled between 2 coombs, on the hillside.

Vinification

Traditional vinification in thermo-regulated vats. Cold pre-fermentation maceration, control of temperatures, long vatting during which punching down and pumping over are carried out in an optimal way. Aging in barrels for 10 to 12 months. 40% of new barrels.

Soil

Clay and limestone soils mixed with "chert" (siliceous residues from flint limestone).

Colour

Ruby color with purple reflections.

Nose

Delicate woody notes mingle with aromas of fresh fruit and spice to form a flattering and elegant bouquet.

Palate

The mouth is powerful with tannins that mark the finish, giving character and relief. Nice typicity of the appellation !

Recommandations

Ideal on small game birds or a rib of beef.

Serving
15-16°C

Cellar potential
Drink within 5 years.

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