



DOMAINE ETIENNE DELARCHE

Pernand-Vergelesses Rouge

1er Cru 'Ile des Vergelesses'

It's easy to miss the petite hamlet of Pernand-Vergelesses, hiding behind bulk of the noble Corton hill. Yet this Côte de Beaune village, with its impeccable vineyards, is a treasure trove of refined Burgundy wines. For more than three generations, the Delarche family has crafted authentic, earthy and expressive Burgundy in Pernand, much under the radar of the Burgundy cognoscenti. Yet Delarche Burgundy offers a clarity and purity of flavor that is captivating; whites are creamy and concentrated, taking a cue from Corton-Charlemagne, while reds are spicy and refined, seductive from the moment they're bottled yet able to age effortlessly for years.

WINERY: Domaine Etienne Delarche

WINEMAKER: Etienne Delarche

ESTABLISHED: 1940s

REGION: FRANCE • Burgundy • Côte de Beaune • Pernand-Vergelesses

APPELLATION: Pernand-Vergelesses AOC

BLEND: 100% Pinot Noir

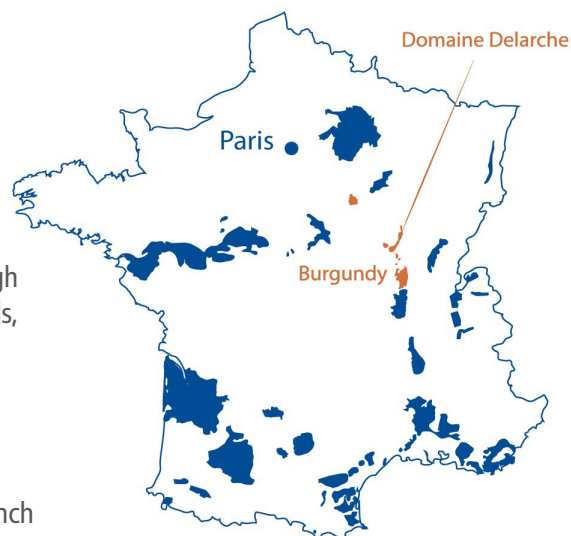
VINEYARDS: Bordering Savigny, 'Ile des Vergelesses' faces southeast, high up on the slope, from 810 to 840 feet in altitude. Pernand's country roads, plus ancient stone walls, separate the plot from surrounding vineyards, creating an island or "ile" (say "eel"). Soils mix limestone and red clay.

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older French barrels (10% new) for one year. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, black cherry, chocolate dust, crushed stones, violets. Complex, layered, fine-grained tannins; flavors of red plums, summer berries, light pepper.

PAIRING SUGGESTIONS: Charcuterie; grilled pork sausages; French cheese from Burgundy (like Comté)



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