



DOMAINE MARIUS DELARCHE

Pernand-Vergelesse Rouge

1er Cru 'Les Vergelesse'

It's easy to miss the petite hamlet of Pernand-Vergelesse, 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-Vergelesse

APPELLATION: Pernand-Vergelesse AOC

BLEND: 100% Pinot Noir

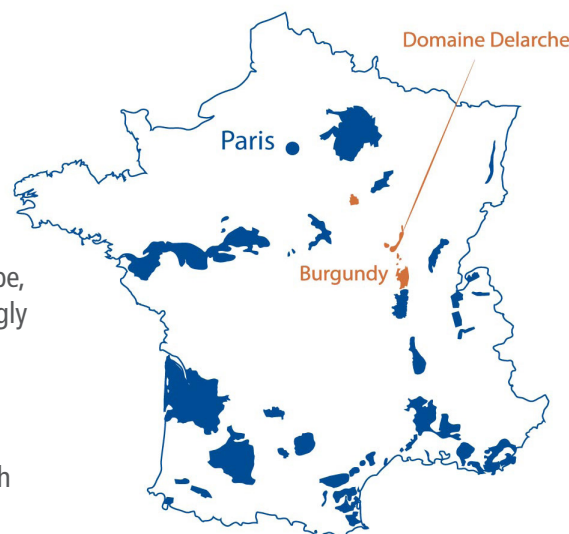
VINEYARDS: Bordering Savigny, 'Les Vergelesse' faces southeast, mid-slope, from 720 to 810 feet in altitude. Soils higher up on the slope are increasingly stony, with clay-rich subsoils.

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 unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, licorice, violets. Intense yet not primary, good balance yet deeply flavored. Bramble fruit, minerals.

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



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