

BURGUNDY
CÔTE D'OR
PAUL PERNOT
PULIGNY-MONTRACHET


OVERVIEW | No place on earth produces greater and more expressive Chardonnay than the cluster of grand crus that straddle the Puligny and Chassagne border—and whose names are taken from the greatest vineyard in their midst, Le Montrachet. Here, growers can revel in terroir, making strikingly different wines from parcels just meters apart. Perhaps the best example of this can be found in the two grand crus that rival Le Montrachet itself — Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet— where the great Paul Pernot has turned out brilliant examples of each since 1955.

VINEYARD AREA: 14 hectares

ANNUAL PRODUCTION: 2000 cases

TOP SITES: Folatieres, Garenne, Pucelles, Bienvenues Batard Montrachet

SOIL TYPES: limestone and scree

GRAPE VARIETIES: chardonnay, pinot noir

But despite his legacy of great wines, Pernot remains little-known—largely because four out of five barrels he makes go to négociants like Drouhin, keeping only the choicest wine for his own label. Those who know his wines prize them for their profound interplay of richness of fruit and body with finesse and elegance. These are quintessential white Burgundies: pure, rich, aromatically complex and brilliantly defined. Yet, due to terroir, Pernot's Bâtard and Bienvenues are very different from one another. Bâtard is the powerhouse: nearly as potent as Montrachet itself, with an exotic honeyed richness, and great volume, depth and length. The Bienvenues is also full, rich and long, but there's honeysuckle rather than honey in its aromatics. These are among the world's great vineyards, and Pernot's examples are as pure a representation of each as you'll find. The key is similar vine age and Pernot's low-yield, non-manipulative approach, which allows the characteristics of soil and exposure to radiate. The sites both face perfectly southeast, but Bâtard's higher up the slope and rockier, while Bienvenues is less steep with more clay. And while Bienvenues is entirely in Puligny, Pernot's Batard parcels enter Chassagne.

Choosing between the two is nearly impossible, even for Pernot himself. Burghound's Allen Meadows asked Pernot if he had a favorite, and he said that "...it was simply a matter of taste...while his Bienvenues is always more elegant, finer though generally less powerful than the Bâtard, he had a certain weakness for it. But he quickly added that in some years, his Bâtard had so much power and focus, one couldn't help but like it better."

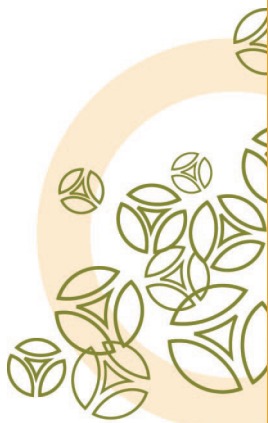
VINEYARD/CELLAR PRACTICES | Paul Pernot is a farmer first. His production is very old style, working the vines by hand, harvesting early, employing nearly entirely neutral barrels, and does very little batonage.

80% of the wines are sold on to extremely négociants in Beaune (mostly Drouhin). The 20% that Paul retains and bottles himself is the absolute crème de la crème and quintessentially representative of Puligny at its best.

WINES |

Bourgogne Chardonnay
 Puligny-Montrachet
 Puligny-Montrachet 1er Cru Folatieres
 Puligny-Montrachet 1er Cru Garenne
 Puligny-Montrachet 1er Cru Pucelles
 Bienvenues Batard-Montrachet Grand Cru

Bourgogne Pinot Noir
 Beaune Clos des Teurons 1er Cru
 Volnay Cavelles sous la Chapelle 1er Cru
 Pommard Noisons


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