



DOMAINE
MONGEARD-MUGNERET

PERNAND-VERGELESSES

1^{er} CRU "LES VERGELESSES"

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER
THIS APPELLATION
18ha 05a 59ca

AREA UNDER
PRODUCTION
AT THE DOMAINE
75a 02ca

SOIL
**Clay-limestone
and flinty limestone
residues**

ALTITUDE
250 meters

GRAPE VARIETIES
100% Pinot Noir

AVERAGE
AGE OF VINES
30 years

HARVESTING
**By hand exclusively,
hand-sorted
in the winery**

DESTEMMING
100%

MATURING
30 to 40%
new oak barrels

The wine's character

Thanks to their location, the red wines from the Premier Cru vineyards of Pernand-Vergelesses are both refined and elegant, offering more richness and power than their Village-level counterparts. Visually, they present deep violet hues and subtle highlights. Expressive notes of blackcurrant, raspberry, and violet lead into a wine that is fleshy and beautifully intense. On the palate, its generous, delicate texture is unexpectedly impressive. With its seamless harmony and elegant depth, this appellation leaves a lasting impression—offering wines that seduce as much as they satisfy.

Terroir, origin, and identity

From this near-perfect geological cross-section, winegrowers have long known how to make the most of the land. The steep upper slopes (20%) yield golden, vigorous white wines—rich in alcohol and extract—thanks to marl- and clay-heavy soils. Mid-slope, the soil becomes limestone-based, stony, and tinged red by iron-rich oolitic marl with high potassium content, producing powerful, full-bodied wines. The Grands Crus around the Corton hill occupy an unusually high band of the Côte, sitting between 250 and 330 meters in elevation. Just further south, the slope begins to descend into the Premier Cru zone of Pernand-Vergelesses, where reddish-brown soils rich in limestone, clay, and chaillots (flint limestone fragments) give rise to supple, fruit-driven wines. The subsoil of Les Vergelesses and Les Basses-Vergelesses, where our parcel lies, contains about one-third clay and very little phosphoric acid—imparting a slightly iron-rich character and a style defined by freshness and finesse.



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