



Domaine Pernot Belicard

Bourgogne Aligoté

Grape

Aligoté

Vinification

All the wines are done the same :

- Decanting in vat for 12 to 24 hours, and put in barrel for alcoholic and malo-lactic fermentation
- Batonnage one time a week from end of alcoholic fermentation to the start of the malo-lactic fermentation.
- In barrel for one year with 25% new oak
- Light sulfiting after ML, and other time one month after racking
- Stay in oak, up to bottling
- Light filtration one week before bottling
- Bottling August

Only the Bourgogne Aligoté and Bourgogne Chardonnay are slightly different.

165 Route de Dijon - 21200 Beaune - FRANCE

Tél :+33 3.80.22.58.16 Fax +33 3.80.22.58.25 [contact@ds-collection.com](mailto:contact@ds-collection.com)

[www.ds-collection.com](http://www.ds-collection.com)



Bourgogne

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#### Vineyards size

8 hectares

#### Farming

The work in vineyards is "Lutte raisonnée", no chemical, plowing for most of the vineyards, and a great following with the weather and of course an adaptation to the conditions.

#### History

Jean-Baptiste is Paul Pernot's grand son, he learned how to make wines by his side.

When he got married, he created with his wife's parcels the domaine Pernot Belicard. It is consequently a new domaines but with old vineyards.

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