



Domaine Rapet Pere et Fils, Pernand Vergelesses Rouge, Les Belles Filles, Burgundy, France, 2020

PRODUCER PROFILE

Situated in Pernand-Vergelesses, between the Côte de Nuits and Côte de Beaune in Burgundy, Domaine Rapet produces exceptional wines from vineyards surrounding the prestigious hill of Corton.

Founded in 1765, this historic family estate is now led by Vincent, who crafts wines in a modern style that are both well-vinified and true to their terroir. These wines benefit from a few years of cellaring, and the various cuvées remain attractively priced. In short, Domaine Rapet is a dependable source for both red and white Burgundy wines.

VITICULTURE

The vineyards nestle around the peaceful valley of Pernand-Vergelesses and hill of Corton in the north of Côte de Beaune; 'Les Belles Filles' vineyard sits within the Pernand Vergelesses appellation, known for its limestone and clay soils. Domaine Vincent Rapet is a family-run estate with a focus on traditional Burgundian viticulture. Vines are carefully tended, with attention to sustainable practices. Pernand Vergelesses delivers alert Chardonnay and elegant Pinot Noir expressions, whilst benefiting from excellent late afternoon sun exposure and well-drained soils. Health of the vineyard is key, ensuring optimal grape quality, whilst reflecting individual vineyard terroir.

WINEMAKING

Grapes are hand-harvested at optimal ripeness, followed by careful sorting, in small crates followed by careful sorting in the winery. A conscientious handling extracts optimal colour and tannins whilst maintaining finesse. The fermentation lasts 15 days with gentle pigeages (punching down of cap), to encourage finesse. Aged in oak barrels (20% new) with a proportion of carefully selected used barrels, to subdue structure and refine complexity without overpowering. Racking is done by hand, eliminating the need for a pump.

TASTING NOTE

his elegant Pinot Noir from the slopes of Pernand-Vergelesses shows a translucent ruby colour with garnet reflections. The nose is fragrant and finely etched, offering aromas of wild strawberry, red cherry, rose petals, and a hint of white pepper, with underlying notes of forest floor, dried herbs, and a gentle touch of spice. On the palate, it is lithe and graceful, with silky tannins and bright acidity. Flavours of cranberry, pomegranate, and subtle clove lead into a refreshing, mineral-laced finish. An expressive and charming Burgundy that captures both the delicacy and rustic soul of its terroir.

FOOD MATCHING

Herb-crusted guinea fowl, or duck breast with cherry and thyme glaze. It pairs beautifully with mushroom and lentil Wellington, thyme-roasted quail, or a beetroot and goat's cheese tart.



Product code: 5836

TECHNICAL DETAILS

Varieties:

ABV: 13.5%

Oak Ageing

Pinot Noir 100%

Features:

Producer works organically

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Type: Oak Barrels

% wine oaked: 100

% new oak: 20

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