

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru

2017

Grape Variety : Chardonnay

Soil : Clay and limestone covered with stones.

Site : "Les Perrières" is situated on mid slope on the hill South of Meursault. This Premier Cru Vineyard is considered as the ultimate area in Meursault, combining richness and minerality.

The Vintage 2017 : .After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Delicate gold colour. Floral fragrances mixed with aromas of hazelnut, white fruit and spices. Energic attack; Complex and well-structured. Deep texture. Long and elegant finish with tinges of minerality.

Food pairing : To be enjoyed with lobster, seafood, white meat and some cheeses (Reblochon, Cantal).