



Meursault

Meursault Perrières 1^{er} Cru

2020

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 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting: Pale gold colour. Floral fragrances mixed with refreshing aromas of pale fleshed fruit and citrus fruit on a hint of spice. Complex and well-balanced. Precise and well-defined texture. Long and elegant finish.

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