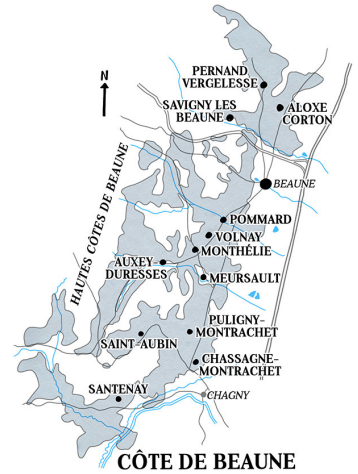


CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2002



Grape Variety : Chardonnay

Soil : Clay and limestone covered with stone

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 2002 : The harvest took place at the end of September, several days after the official beginning of the harvest in order to obtain the best possible maturation of the berries. Excellent weather conditions prevailed in August and September and hence the good quality of the grapes. A severe pruning had been carried out to limit yields. Aging in oak casks during 10 months.

Tasting : Pale gold colour with emerald tinges. Floral fragrances mixed with pale fleshed fruit (peach) green almond enhanced by a vanilla note. Elegant, well-balanced, concentrated, beautiful aromatic combination of fresh fruit with a subtle oak note. Well-structured, harmonious. Long finish

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