

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2011



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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Aging in oak during 12 months.

Tasting : Delicate gold colour. Floral fragrances (acacia) mixed with aromas of citrus fruit and pear. Beautiful vanilla. Taut, precise and concentrated. Delicate minerality and subtle oak note. Long and elegant finish.

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