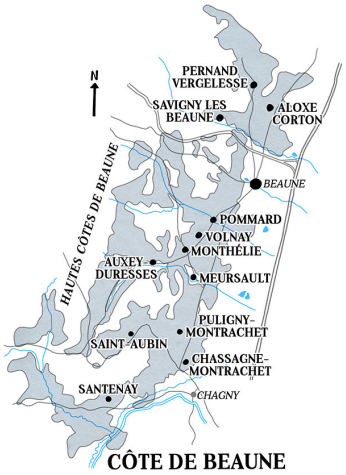
CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières
1er Cru
2019

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 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with pale fleshed fruit aromas (apple, peach) on a hint of spice. Complex and well-structured. Deep and tight texture. Long and elegant finish.

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