

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2001



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 2001 : Harvest took place at the end of September after a late Summer. It was as a whole homogeneous but the "tri", sorting of the grapes was drastic to keep only the very ripe berries. Aging in oak cask during 12 months

Tasting : Bright gold colour. Intense aromas of white chair fruit (green apple) on a nice hint of vanilla. Well-structured, elegant, beautiful minerality, subtle wooded, complex, charming, good persistence.

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