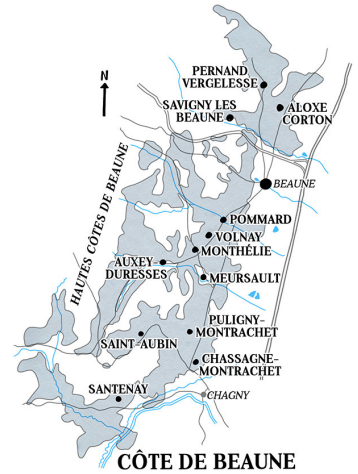


CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2003



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 2003 : Exceptional due to a warm summer which incited an early harvest before the end of august. Low yields. Outstanding concentration and fully matured during the harvest. Vinified and matured in oak during 10 months

Tasting : Pale gold . Beautiful white floral fragrances (acacia) mixed with aromas of very ripe summer fruit (apricot) enhanced by an appealing vanilla note. Elegant, delicate, beautiful aromatic complexity. Well-balanced, generous and with a long aftertaste.

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