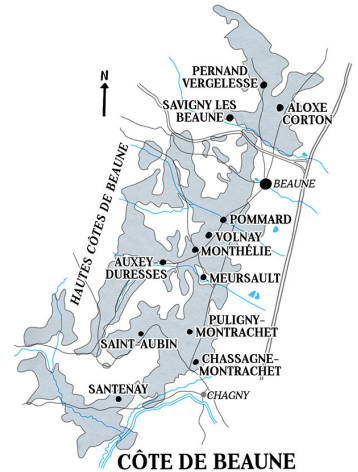


CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced very pure white wines with beautiful aromas. Aged in oak during 12 months.

Tasting : Delicate gold colour. Floral fragrances mixed with aromas of peach and appel mixed with vanilla. Intense and well-structured. Finely grained texture and beautiful minerality. Long and elegant finish.

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