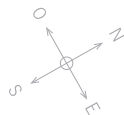


MEURSAULT PERRIÈRES

PREMIER CRU

Domaine

CÔTE DE BEAUNE - BLANC



HISTORY

The stony soil to which the vines cling inspired the name of this exceptional climat: Perrières. This Premier Cru has long been highly appreciated for its finesse and purity. Back in the mid-nineteenth century, the oenologist M. de Vergnette wrote in a study that 'After the true Montrachet, I know of no white wine so exquisite'. Later, Dr Lavalley listed it as Tête de cuvée in his 1855 classification.

TASTING



SERVING TEMPERATURE
12 °C
AND 14 °C

Complex bouquet combining floral notes with delicate hints of wood. Ample yet subtle, it exudes personality on the palate.

Its highly pronounced spring confers great freshness, a guarantee of good ageing potential.

WINEMAKER'S NOTES

A plot in the upper reaches of Les Perrières, very well exposed, surrounded by trees, on very white marly soil with lots of limestone pebbles, rather fine, poor soil with ripeness that can occur very quickly, which is why it is essential to monitor this plot at harvest time to preserve all its salinity. A very pure, very elegant wine, with citrus fruit and a saline, chiselled edge. It also requires time to mature to fully express itself.



CHARDONNAY



10 YEARS
& +

EXPOSURE



EAST/SOUTH-EAST

ORGANIC METHODS



ongoing conversion process

SIZE

PERRIÈRES



00.34 ha
12.00 ha

TERROIR

PLOT: The word *Perrière* connotes stone and quarries. This terroir is rich in limestone pebbles.



SOIL: Clay and sandy loam Marly limestone.

IMPACT ON THE WINE: Limestone pebbles impart a remarkable minerality to the wine.

EXPERTISE

HARVEST: Manual, in small crates of 13 kg. Meticulous sorting of each bunch.

VINIFICATION: Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

AGEING: 25 to 30% in new French oak casks, 16 to 20 months depending on the vintage, with the last 3 to 4 months in foudres (large capacity tuns).

MATURATION: The Bastions cellars of the former Château de Beaune provide ideal natural ambient conditions for maturing Premiers Crus.