



EDITION PERRON DE MYPONT 2023 Gevrey-Chambertin

Discovering the timeless elegance and robust character of this renowned Burgundy village.

Situated at the entry to Burgundy's Elysian Fields, Gevrey-Chambertin is a historic village where Pinot Noir reaches its pinnacle. The village's vineyards, with their prime east to southeast exposures, thrive on a blend of brown limestone soils and clayey marls rich in fossil deposits. This unique terroir imparts elegance, delicacy, body, and firmness to the wine. From the first sip, this wine indulges the senses with a vibrant blend of fresh strawberries and violets, which will transition to complex notes of licorice and leather as the wine matures. It is a true representation of the best that Burgundy has to offer.

ABOUT THE 2023 VINTAGE

Despite the exhaustion brought on by the intense heat, the 2023 vintage is proving to be exceptional. It was a year of fluctuations, yet the vines had all they needed to thrive. Sunshine tempered by moderate temperatures during flowering ensured each blossom matured into a plump cluster of grapes. Regular showers provided ample juice in the berries, while optimal sunlight allowed for perfect ripening. The greatest hurdle was the heat during harvest. Many growers opted for nighttime picking, while others began as early as 5 a.m. to ensure grapes were gathered under cooler temperatures. Rigorous sorting was followed by cooling of the fruit to initiate slow alcoholic fermentation, preserving the year's full aromatic potential.

ABOUT PERRON DE MYPONT

Maison Perron de Mypont, an ancient estate in the famed village of Puligny-Montrachet, has been given new life, thanks to esteemed winemaker Ernst Loosen's deep passion for the wines of Burgundy. Working together with Manoël Bouchet, a highly experienced Burgundy wine professional and long-time collaborator, Erni's vision is to produce wines that are true to the heritage and culture of the Burgundy region, while employing a modern winemaking approach to ensure superior wine quality and exceptional value. For both Erni and Mano, the signature of true Burgundy wine is an elegant blend of balance, minerality and finesse.

TECHNICAL INFO

Appellation: Gevrey-Chambertin AOC

Harvest: Early harvest to manage concentration and potential extraction. Hand-picked in the early morning to preserve freshness, balance and mineral expression.

Vinification: 100% de-stemmed; brief pre-fermentation maceration; native yeast fermentation in stainless steel.

Elevage: Matured in the grower's cellar for 16 months on the fine lees in French oak barrels, without racking. No fining; light filtration before bottling. Minimal use of sulfur to prevent oxidation.

Alcohol: 13.0%

Production: 600 bottles

