



EDITION PERRON DE MYPONT 2022 Meursault Premier Cru, Les Perrières

A timeless expression of terroir and elegance.

From the heart of Burgundy's revered Côte des Blancs, the 2022 Meursault Premier Cru Perrières captures the very essence of this exceptional region. Situated between the famous villages of Puligny-Montrachet and Beaune, Meursault is globally celebrated for its exceptional white wines, with Perrières among the most sought-after Premier Cru climats. The name "Perrières" comes from the Latin "Petrarium," meaning "stone quarry," a fitting reflection of the vineyard's poor, rocky soils rich in white limestone, which lend this Chardonnay its mineral-driven personality.

ABOUT THE 2022 VINTAGE

The 2022 vintage was a standout year for Burgundy, offering ideal growing conditions with ample sunshine and just the right amount of rainfall. The result is a vintage of remarkable concentration, balanced by vibrant freshness. The vines, nurtured by the stony soils and southeast-facing slopes, produced grapes of outstanding quality, yielding a Chardonnay that's not only rich but also layered with complexity. In the glass, this Meursault Perrières shines with a luminous golden hue. On the nose, it unfolds an inviting array of delicate white flowers alongside ripe notes of plum and mango. The palate is where this wine truly comes alive: intense and energetic, with a strong influence of this rocky site's mineral backbone. The finish is long and generous, perfectly balanced between the mineral vibrancy and sweet undertones, leaving a sensation of completeness that only a top Premier Cru can deliver.

ABOUT PERRON DE MYPONT

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: Meursault Premier Cru

Harvest: Early picking by hand for freshness, balance and mineral expression.

Vinification: Whole-cluster pressing; pre-fermentation settling; native yeast fermentation in used 600-liter demi-muid barrels; minimal sulfur added to maintain purity.

Elevage: Matured 15 months on the fine lees in the grower's cellar; no bâtonnage, in order to preserve complexity. Minimal use of sulfur to prevent oxidation, compensated by higher CO₂; Light filtration before bottling.

Alcohol: 13.5%

Production: 300 bottles

