



EDITION PERRON DE MYPONT 2022 Meursault

A dynamic expression of Chardonnay from the limestone heart of the Côte de Beaune.

The Edition Perron de Mypont Meursault is a blend of fruit from several villages parcels at the southern end of the appellation, near our home base in Puligny-Montrachet. These parcels are in and around the rocky hillside of Les Narvaux, a highly regarded climat that is just to the west and a bit up the slope from the Les Genevrières premier cru vineyard. This esteemed village in the southern Côte d'Or is renowned for its hard, white limestone soil that brings a vivid energy and a fine mineral structure to Chardonnay. The wine is classically green-gold in color, with a ripe fruit and floral aroma and a full, fleshy texture held taut by a flinty edge.

ABOUT THE 2022 VINTAGE

The weather during the 2022 growing season was once again extreme, with frost, heat waves, and drought. Bud break was later than in recent years, which helped protect the vines from April frost. It was because of the healthy balance between vine and terroir that, despite this year's harvest being deprived of water and subjected to four separate heat waves, it came through unscathed. The wines are of excellent quality, with nice concentration and fine balance. It was a surprising vintage because, although the weather was very hot, the wines are vivacious, with fresh fruit aromas and an enlivening minerality.

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: Meursault AOC

Sources: Vineyard parcels in and around the Les Narvaux *climat* of Meursault.

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 14 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: 13.0%

Production: 273 bottles

