



## EDITION PERRON DE MYPONT 2023 Volnay

### Experiencing the delicate sophistication of Volnay.

High in the Côte de Beaune, Volnay occupies a narrow, steeply sloping site that provides optimal conditions for its renowned vineyards. This classically elegant Volnay *villages* wine captivates the senses with its vibrant ruby color and an aromatic profile of violets, gooseberries, and cherries. As it opens in the glass, it evolves into a complex blend of spices, game, and baked plums. The taste is a harmonious melange of fresh fruits and heady aromas, with a vibrant attack and a warm, satisfying finish. Each sip feels like biting into fresh fruit, delivering an irresistible and refined drinking experience.

#### 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:** Volnay 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:** 12.5%

**Production:** 600 bottles

