



## EDITION PERRON DE MYPONT 2022 Vosne-Romanée Premier Cru, Les Suchots

**A sensory journey into the heart of Burgundy's  
masculine expression of Pinot Noir.**

This bottling is sourced from a single parcel of vines in the exceptional Les Suchots premier cru vineyard, which lies between the legendary grand crus of Romanée-Saint-Vivant, Echezeaux and Richbourg. With its distinctive limestone soil mixed with clayey marls, and its ideal easterly exposure, this appellation benefits from a unique environment for Pinot Noir. On the nose, there is an intense black cherry aroma, while the palate reveals a round and velvety texture, exuding a rich and full expression. The back palate unfolds with length and dynamism, showcasing vibrant red berries and a subtle acidic structure that highlights the greatness of its terroir.

### 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:** Vosne-Romané Premier Cru, Les Suchots

**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:** 13.5%

**Production:** 300 bottles

