



## EDITION PERRON DE MYPONT 2019 Vougeot Premier Cru

**An intense, yet beautifully poised Pinot Noir that captures the complex character of this historic village.**

The Vougeot Premier Cru is a blend of two parcels: one in the premier cru Les Crâs and the other in the premier cru Les Petits Vougeots. These two sites are situated between the northern wall of the famous Clos de Vougeot and the adjacent village of Chambolle-Musigny. The lower-lying Les Crâs brings depth and a firm structure to the wine, while the strong limestone soil of Les Petits Vougeots gives it Chambolle-like elegance and refinement. Deep crimson in color, the wine has a lovely aroma of cherry and black currant, with a floral hint of violets. It is chewy and balanced on the palate, with a long and persistent finish.

### ABOUT THE 2019 VINTAGE

2019 was a very challenging year that caused a lot of stress for a great many producers. Yet the harvest proceeded without difficulty because of ideal weather conditions in September. The end result has inspired enthusiasm among the winemakers, surpassing their initial expectations. The weather was hot and dry, which is reflected in the indulgent ripeness of the wines, but they also retain a freshness that will delight all fans of Burgundy. Since the start of the 20th century, every vintage that has ended with a "9" has been exceptional. The only downside to this vintage was the below-average harvest yield.

### 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:** Vougeot Premier Cru AOC

**Sources:** Les Crâs and Les Petits Vougeots premier crus

**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 14 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:** 561 bottles

