



**PERRON DE MYPONT**

## **MAISON PERRON DE MYPONT** 2022 Bourgogne Chardonnay

**A fresh and energetic Chardonnay that expresses the true character of Burgundy's signature white grape variety.**

Perron de Mypont Chardonnay is sourced from selected vineyard parcels in the classic Chardonnay areas of the Côte de Beaune, Côte Chalonnaise, and Chablis. To ensure elegance and delicacy in the wine, the grapes were picked at optimal ripeness during cool mornings early in the harvest. Following fermentation, the wine was matured for nine months in used French oak barriques and 600-liter demi-muids to develop texture and complexity, while maintaining freshness. The finished wine is rounded and well balanced, with an aroma of white fruits and delicate flowers atop a fine mineral structure.

### **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:** Bourgogne AOC

**Sources:** Côte de Beaune, Côte Chalonnaise, Chablis

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

**Vinification:** Whole-cluster pressing; pre-fermentation settling; native yeast fermentation in stainless steel.

**Elevage:** Nine months maturation in used 228-liter barriques and 600-liter demi-muid barrels; no bâtonnage. Light filtration before bottling. Minimal use of sulfur to prevent oxidation.

**Alcohol:** 12.5%

**Production:** 1,000 cases (12 x 750ml)

**UPC:** 810404021699

