



PERRON DE MYPONT

MAISON PERRON DE MYPONT 2022 Bourgogne Pinot Noir

A pure and delicately balanced expression of Burgundian terroir through its indigenous red grape variety.

Perron de Mypont Pinot Noir is sourced from selected vineyard parcels in the Côte de Beaune and Côte Chalonnaise. The grapes are harvested at optimal ripeness during cool early mornings, in order to maintain finesse and elegance. The fruit is then carefully sorted and destemmed. Following fermentation and pressing, the wine is matured for 10 months in used French oak barriques and 600-liter demi-muids, with minimal racking to preserve the heart of its aromatic character. The wine shows a delicate red berry aroma, with a fine and focused texture on the palate. It is a pure and classic expression of Pinot Noir from its home in Burgundy.

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 and Côte Chalonnaise

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

Vinification: 100% de-stemmed; brief pre-fermentation maceration; native yeast fermentation in stainless steel.

Elevage: Ten months maturation in used barriques and 600-liter demi-muid barrels; minimal racking. Light filtration before bottling. Minimal use of sulfur to prevent oxidation.

Alcohol: 12.5%

Production: 1,500 cases (12 x 750ml)

UPC: 810404021682

