



PERRON DE MYPONT

MAISON PERRON DE MYPONT 2024 Aligoté

A vibrant and refreshing white wine that embodies the rich heritage of Burgundy's terroir.

Sourced from diverse, limestone-rich vineyards throughout Burgundy, our Aligoté is fermented with natural yeasts in large, 1,000-liter foudres. It then matures in barrel, on the full lees, to bring depth, flesh and structure to the wine. Bright, with a pale golden hue, this wine shows an expressive aromatic profile of delicate white flowers, like jasmine, alongside notes of yellow fruits, nectarine, and citrus zest. On the palate, it is crisp and vibrant, with a distinct minerality that adds depth and complexity. The finish is lively and invigorating, leaving a lasting impression of freshness. Versatile and food-friendly, this wine is best served lightly chilled.

ABOUT THE 2024 VINTAGE

The 2024 growing season in Burgundy was one of the most demanding in recent memory. Persistent rainfall, combined with mildew pressure, led to a reduction in yields of up to 50%. Despite these difficulties, careful management of vineyards throughout the season, ensured that only the best fruit was harvested. August provided a much-needed shift in weather, with sunshine allowing grapes to reach optimal levels of ripeness, acidity, and sugar balance. The resulting wines showcase vibrant freshness and structure, with reds benefiting from excellent acidity and aging potential, while whites offer remarkable finesse and early approachability.

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

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

Vinification: Whole-cluster pressing; pre-fermentation settling; native yeast fermentation in 1,000-liter foudres.

Elevage: Seven months maturation in French oak (25% new); no bâtonnage. Light filtration before bottling. Minimal use of sulfur to prevent oxidation.

Alcohol: 12.5%

Production: 440 cases (12 x 750ml)

