

# Meursault Perrières 2023

Premier Cru



Acquisition date: 1996

The stony soil to which the vines cling inspired the name of this exceptional climat: Perrières. This Premier Cru has long been highly appreciated for its finesse and purity. Back in the mid-nineteenth century, the oenologist M. de Vergnette wrote in a study that 'After the true Montrachet, I know of no white wine so exquisite'. Later, Dr Lavalley listed it as *Tête de Cuvée* in his 1855 classification.

## Tasting Profile

Complex bouquet combining floral notes with delicate hints of wood. Ample yet subtle, it exudes personality on the palate. Its highly pronounced spring confers great freshness, a guarantee of good ageing potential.



Chardonnay



10 years or more

Ageing potential



12°C and 14°C

Serving temperature



Ongoing organic certification and biodynamic conversion



East / South-East

Exposure



0,34 ha / 12 ha

Surface area

## Expertise

**Harvest: September 4, 2023**

Manual, in small crates of 13 kg.

Meticulous sorting of each bunch.

**Vinification**

Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

**Ageing in barrel**

21 months, 30% new oak.

**Maturation**

The Bastions cellars of the former Château de Beaune provide ideal natural ambient conditions for maturing Premiers Crus.



## Winemaker's notes

A plot in the upper reaches of Les Perrières, very well exposed, surrounded by trees, on very white marly soil with lots of limestone pebbles, rather fine, poor soil with ripeness that can occur very quickly, which is why it is essential to monitor this plot at harvest time to preserve all its salinity.

## Terroir

### Plot

The word Perrière connotes stone and quarries. This terroir is rich in limestone pebbles.

### Soil

Loam, clay, sand, and calcareous marl.

### Impact on the wine

Limestone pebbles impart a remarkable minerality to the wine.

