



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

### TERROIR

Very pebbly calcareous clay soil



### PRESENTATION

The notoriety of the village and its name are due to the presence of a part of Burgundy's most celebrated white Grand Cru - the famous Montrachet. The "Les Perrières" Premier Cru is a Climat located halfway between Montrachet to the south and Meursault's "Charmes" Premier Cru to the north. The particularly stony (pierre) soil is what gave the Climat its name.

### WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

### TASTING

A very typical "Perrières" nose reveals remarkable freshness with mentholated nuances and intense minerality. The palate is extremely fruit forward and offers perfect balance between roundness, volume and tautness. The finish is long and complex.

### SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

### FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: scampi cassolette with tarragon sauce

### QUOTES

Wine Enthusiast: 93/100 (2018)

Allen Meadows: 91-93/100 (2018)

