

# Bitouzet-Prieur



## Meursault Perrières 1er Cru



### At a Glance:

- **Appellation:** AOC Meursault 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .28 ha of vines in the Perrières-Dessous lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1983 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l oak barrels (20-25% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-16 months in 228-l oak barrels (20-25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

### In The Glass:

Perhaps the consistently greatest white wine from the Bitouzet-Prieur domaine, the Perrières is firmly mineral, quite spicy and more elegant than the Charmes, a great wine of class and breed with remarkable density and a wine of extraordinary potential