

Méo-Camuxet

CORTON LES PERRIÈRES

TASTING

Your first impression of "les Perrières" is that of a typical Corton, as it is so frequently described: austere, slow to mature, tannic. But that impression should be moderated because the wine is apparently multifaceted: frankness, certainly, but also an underlying structure that lines the palate and a finish marked by minerality. There's no heaviness, which facilitates the expression of this complexity. A long ageing period is certainly beneficial.

AGEING

Being protected by its mineral character, it is not afraid of ageing which enables it to express all its finesse. Do not hesitate to lay it down for many years: the refinement obtained will greatly increase its potential.

MATURING

Long. The wine doesn't seem to change in the first few months, but then acquires density and balance in the finish, which are very pleasant. New casks suit it well, particularly of fine-grain oak which gives it a little flesh; a small proportion of casks already used for one wine remains necessary, however, in order to preserve the natural finesse of this cru.

VINIFICATION

Little intervention... Perhaps a slightly higher temperature at the end of the fermentation to extract a little fatness, while avoiding reinforcing the tannins too much.

VINES

Pinots with fairly large berries, but not very productive, planted in 1953-54. An early-ripening selection, which nonetheless requires quite a long time to mature on the vine. No need to rush to harvest it therefore.

SITUATION

A fine plot of about one and a half acres, situated just north of the village of Aloxe. "Perrières" refers to "stones" and you will immediately understand why when you look at the soil which contains numerous round stones, often pink in colour. The soil is quite deep, but always full of stones. The orientation is typical of red Cortons, facing due east, and the plot lies more on the lower part of the slope.

