

Henri Perrusset



Henri Perrusset's vineyards and home are located in the small town of Farges-les-Mâcon, on the northernmost spur of the limestone subsoil that characterizes the appellation of Mâcon. Farges is not far away from the village named (believe it or not) Chardonnay. The limestone in Farges is more marly than the compact limestone farther south in Pouilly-Fuissé. It is hard and intensely white, but breaks apart into small pieces and it is loaded with quartz and marine fossils as well. This type of soil is easier to work despite all the stones, provides great drainage for the vines, and gives the wines their grainy minerality. The Mâcon-Farges bottling comes uniquely from a parcel of old vines, while the Mâcon-Villages is a custom blend of all his other holdings around Farges. These are Chardonnays with the ripeness and intensity level of a Pouilly-Fuissé or even a Saint-Aubin, with the particular goût de terroir of Henri's corner of Mâcon



KERMIT LYNCH
WINE MERCHANT

Mâcon-Villages

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EDWARD
WINES & SPIRITS

IMPORTED BY KERMIT LYNCH



MÂCON-VILLAGES

MIS EN BOUTEILLE À LA PROPRIÉTÉ
HENRI PERRUSSET

Varietal/Blend: Chardonnay

Farming Practices: Lutte raisonnée

Soil: clay and limestone

Vine Training: Guyot

Harvest Technique: by hand

Year Vines Were Planted: 15-30 years old

Yeast: ambient

Fermentation: spontaneous fermentation in
temperature controlled stainless steel

Malolactic: natural malolactic

Maturation: 8-10 months on lees

Alcohol: 13.5%

Fined: yes

Filtered: yes

Country: France

Region: Burgundy

Subregion: Mâcon-Villages

Vineyard Size: 6.5 ha.

Production #s: estate production 3,300-4,200cs

“Perrusset's vineyards boast a limestone terroir that is more marly than stony, which he says contributes to the grainy minerality in his wines. The result? Soft tones of Anjou pears and honeysuckle and a long, zesty finish.”

More at Kermitlynch.com

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