



## KERMIT LYNCH WINE MERCHANT

### HENRI PERRUSSET

Country: France

Region: Burgundy

Appellation(s): Mâcon-Villages, Mâcon Farges

Producer: Henri Perrusset

Founded: 1987

Annual Production: 3,300 to 4,200 cases

Farming: Lutte raisonnée (since 1998)

Website: N/A



A few decades ago, in a small, local *vigneron* hangout in the Beaujolais, Kermit and Henri Perrusset met rather serendipitously. There weren't enough tables in the restaurant and the hostess seated Kermit with Henri, who was just finishing up his meal. Their conversation blossomed, and Henri invited Kermit to visit and taste his first vintage. We have been buying these delicious, distinctive Chardonnays ever since. For decades, the Mâconnais has been dominated by the banal bottlings of cooperative cellars; not the sort of quality that leads novices to explore the wines of the region. But at the same time, Henri Perrusset has been working his vineyards by hand, reducing his yields to improve grape quality, all while offering us very reasonable prices.

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. Our 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.

1605 San Pablo Avenue, Berkeley, CA 94702

[www.kermitlynch.com](http://www.kermitlynch.com) | [info@kermitlynch.com](mailto:info@kermitlynch.com)

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Wholesale: 707.963.8293



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## HENRI PERRUSSET (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Mâcon-Villages	Chardonnay	15-30 years	Clay, limestone	6.5 ha
Mâcon Farges “Vieilles Vignes”	Chardonnay	50-65 years	Clay, limestone	1.2 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Harvested by hand
- Grapes are gently pressed
- The must is racked by decanting
- Wines are never chaptalized
- Fermentation occurs naturally with indigenous yeasts in temperature-controlled *cuves*
- Malolactic fermentation begins in the Spring with the help of the bacteria present in the lees
- Wines age on their lees for 8-10 months in stainless steel *cuves* before bottling

## MISCELLANEA

*I believe the Henri Perrusset Mâcons should be on every wine list. They are perfect as an aperitif and with so many first courses. It's the best way to start any evening.*

Michael Butler, KLWM