

HENRI PION

BOURGOGNE

CHARDONNAY

Vintage: 2015

3,000 bottles produced

Varietal: 100% Chardonnay

AOC Bourgogne

[Côte de Beaune & Mâconnais]

Burgundy, France



Henri Pion s.a.s.

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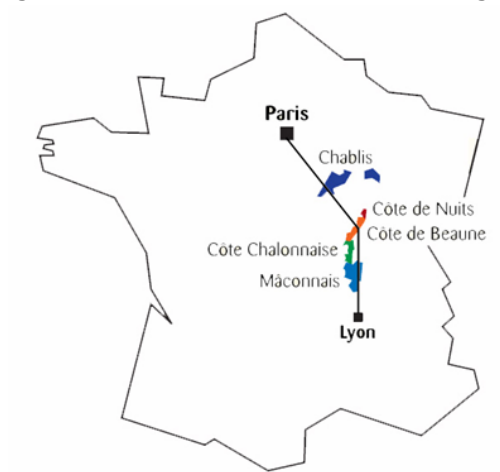
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The *régional* BOURGOGNE Chardonnay appellation is probably the best introduction to the white wines of Burgundy, providing a fine example of the varietal's authentic expression. The Chardonnay grape originates from the region, and is a result of a cross between Pinot Noir and the now little-used Gouais Blanc varietal. Some 8,000 hectares are dedicated to the production of the white Bourgogne *régional* AOC.

PRODUCTION AREA: This Chardonnay comes from a blend of grapes from the Côte de Beaune and the Mâcon region.

TECHNIQUES: The grapes are hand-picked then pressed in a pneumatic press. The wine is then aged for 11 months in French oak, before gentle filtering.



TASTING NOTES: A bright golden-yellow with green tinges. Expressive aromas with notes of lemon and grapefruit. It is a full wine, typical of the vintage, with a nicely balanced finish. Already a gastronomic wine!

KEEPING POTENTIAL: Pleasant drinking in its youth, it can be kept for two to five years.

SERVING TEMPERATURE: 10-12°C