

HENRI PION

Chambertin Grand Cru

Vintage: 2014

600 bottles produced

Varietal: 100% Pinot Noir

AOC Chambertin Grand Cru

[Côte de Nuits]

Bourgogne, France



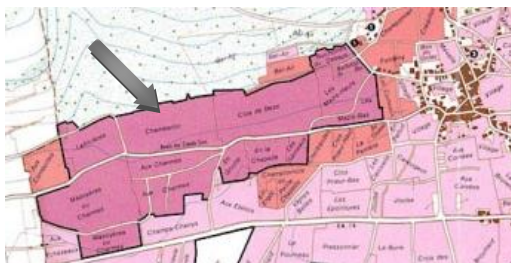
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The Chambertin Grand Cru is an emblematic Burgundy wine, located alongside the celebrated Clos de Bèze. It has always produced fabulous wines and the first reference to it dates back to the year 640. Adored by crowned heads and state leaders, its reputation reaches far across borders. Indeed, so popular was it that the winemakers even petitioned King Louis-Philippe to add the name Chambertin to the village of Gevrey. This was granted in 1847, proving to be a formidable marketing operation and very beneficial for trade. Other winegrowing villages subsequently followed suit. The AOC covers 13.62 hectares.



PRODUCTION AREA: This moderately sloping hillside facing the morning sun has proved to be ideal for perfectly ripening Pinot Noir grapes. The vines are around 45 years old and grow in a brown, relatively shallow soil. The bedrock

below is composed of marls and Jurassic limestone.

TECHNIQUES: Manual harvest, manual sorting, destalking, and cold maceration prior to natural fermentation. The wines are aged in French oak barrels from 16 months. Light filtering and low sulfiting.

TASTING NOTES:

The 2014 vintage has a dazzling ruby-garnet color. An intense nose reveals aromas of ripe cherry, followed by hints of licorice and cocoa bean. In the mouth, the tannins blend into a very smooth framework. A very persistent and energetic finish leaves a pleasant taste in the mouth.

KEEPING POTENTIAL: When young, this wine should be decanted an hour before serving. Can be kept for 15 years and more.

SERVICE TEMPERATURE: 16-18°C