

# HENRI PION

## Chambolle-Musigny

Vintage: 2015

600 bottles produced

Varietal: 100% Pinot Noir

AOC Chambolle-Musigny

[Côte de Nuits]

Burgundy, France



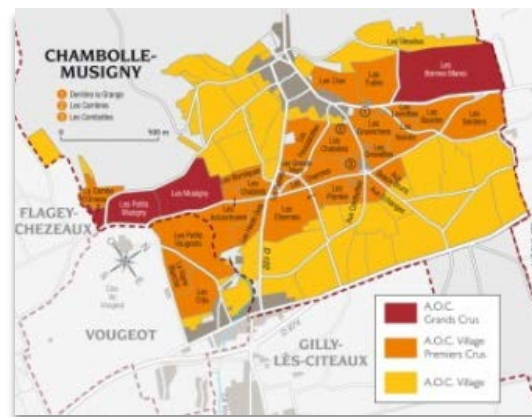
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**CHAMBOLLE-MUSIGNY** is described by connoisseurs as the embodiment of elegance in a Burgundy. Some even say that Pinot Noir does not produce comparable delicacy anywhere else. The famous Musigny is made here, the second most-exclusive grand cru after Romanée-Conti.



**PRODUCTION AREA:** This wine comes from two different plots belonging to the same grower.

**TECHNIQUES:** Zero herbicides, zero pesticides. Harvested by hand, the grapes are rigorously sorted on the sorting table before destalking. Cold maceration precedes fermentation with indigenous yeasts. Aged in French oak. Gentle filtering and low doses of sulfur.

**TASTING NOTES:** Bright ruby. The bouquet is all about finesse, with notes of crushed berries, licorice, and a touch of vanilla. Full-bodied tannins underscore this lovely aromatic palette. Admirable balance and surprising length for a village appellation.

**KEEPING POTENTIAL:** When young, should be decanted two hours before drinking. It will be at its best after several years in the cellar, and can be kept for seven to 10 years.

**SERVING TEMPERATURE:** 16-18°C