

# HENRI PION

## Chambolle-Musigny

Premier Cru Les Feusselottes

Vintage: 2015

1,200 bottles produced

Varietal: 100% Pinot Noir

AOC Chambolle-Musigny Premier Cru

[Côte de Nuits]

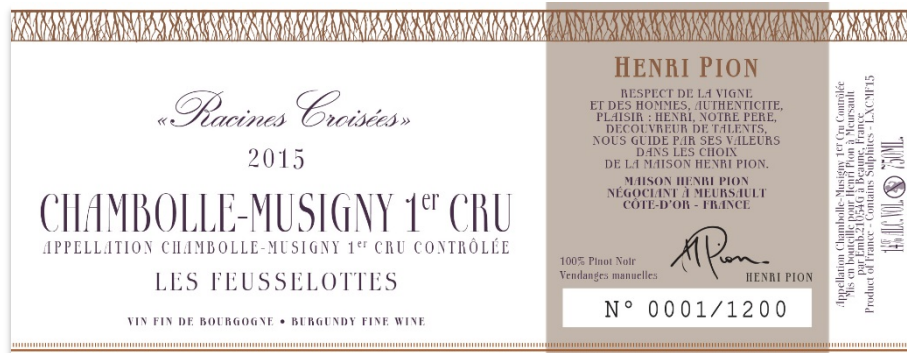
Burgundy, France



Henri Pion s.a.s.

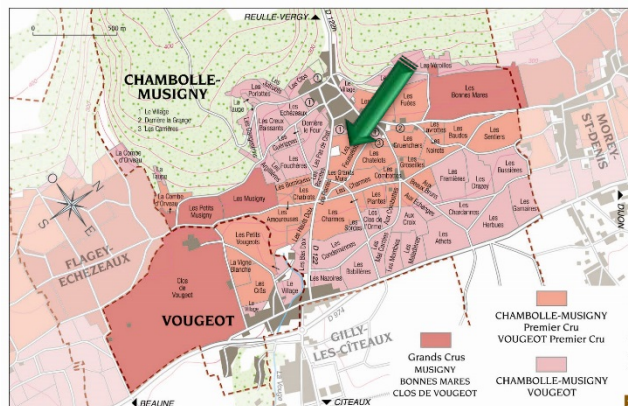
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The **CHAMBOLLE-MUSIGNY PREMIER CRU** appellation produces wines of rare elegance, whose refinement is prized worldwide. *Les Beaux-Bruns, Les Charmes, Les Amoureuses, Les Chatelots, Les Feusselottes* – the names fascinate. The celebrated Japanese manga “The Drops of God” provides a wonderful description of this wine.

**PRODUCTION AREA:** The *premier cru* wines of Chambolle-Musigny always exhibit great finesse, and *Les Feusselottes* is no exception. The particularity of this plot is that one-third of the vines are replanted every 30 years, resulting in an average age of 45 years. This age difference results in an interesting balance and draws the best out of each vine.



**TECHNIQUES:** Sustainable winegrowing practices, careful harvesting and gentle vinification all work together to bring out the complexity in this wine. Ageing in French barrels, a quarter in new oak, subtly enriches the wine’s harmony. Minimal sulfuring and filtering.

**TASTING NOTES:** Ruby color with tinges of garnet. The complex and expressive nose has floral, mentholated notes with delicious red berries. Good breadth in the mouth with lots of substance and fruit. The dynamic finish closes with astonishing persistence. An intense *premier cru* that retains an element of mystery.

**KEEPING POTENTIAL:** When young, decanting is recommended. It will open fully after five years, and can be kept for around 15 years.

**SERVING TEMPERATURE:** 12-14°C