

# HENRI PION

Gevrey-Chambertin

Premier Cru Les Corbeaux

Vintage: 2014

600 bottles produced

Varietal: 100% Pinot Noir

AOC Gevrey-Chambertin Premier Cru

[Côte de Nuits]

Burgundy, France



Henri Pion s.a.s.

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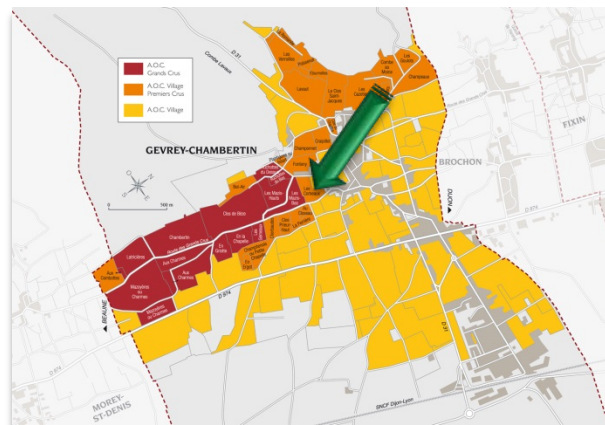
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**The GEVREY-CHAMBERTIN PREMIER CRU appellation** mainly covers plots at the mouth of the Lavaux valley, and a few that would be the natural continuation of the *grand crus*. The vines here grow on shallow brown limestone soils with a slight slope.

**PRODUCTION AREA:** The plot of Les Corbeaux enjoys a prime location alongside the Mazis-Chambertin *grand cru*. Its name is intriguing – “*corbeaux*” meaning “crows” – so one might think there is a link to a black-feathered bird. But no, the origin of the name is topographical. Because the land is hollowed out here, it comes from the Old French word “*corbe*” meaning “curved”.

**TECHNIQUES:** The winegrowing is sustainable here, with the soils worked by hand. The grapes are carefully sorted in the vines and then transported to the winery with great care. After closely managed and gentle vinification, the wines are aged for 12 months in oak.



**TASTING NOTES:** A dazzling ruby color with garnet highlights. The nose is quite sophisticated with aromas of cherry and strawberry along with almond kernel, underpinned with delicate empyreumatic touches of vanilla. The mouth offers a lovely balance of flavors, dominated by aromas of kirsch. There is good body and a long finish for this intense *premier cru* that is bursting with freshness.

**KEEPING POTENTIAL:** Can be drunk in its youth if decanted before serving, but will fully flourish after four years in the cellar.

**SERVING TEMPERATURE:** 12-14°C