

HENRI PION

Gevrey-Chambertin

Premier Cru

Les Perrières

Vintage: 2014

1200 bottles produced

Varietal: 100% Pinot Noir

AOC Gevrey-Chambertin Premier Cru

[Côte de Nuits]

Burgundy, France



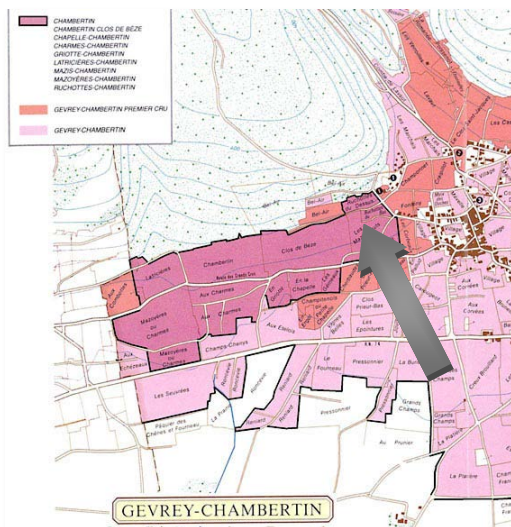
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The **premier crus** of Gevrey-Chambertin are highly prized, especially those that hail from the area of the appellation neighboring the *grand crus* in the southern part of the village, as is the case for Les Perrières. The surface area of *grand cru* vines is almost the same as that for the *premier crus*, which cover 80.52 hectares.



PRODUCTION AREA: Les Perrières, also sometimes known as La Perrière, is located right next to the *grand cru* of Mazis-Chambertin, due north of the *grand cru* of Chambertin Clos de Bèze, with the same altitude.

TECHNIQUES: Neither herbicides nor pesticides are used in these vines. The grapes are manually harvested, scrupulously inspected on the sorting table before partial destalking and natural fermentation. Light filtering and low sulfiting. Bad weather meant

that in 2013, the yield was half its normal level.

TASTING NOTES: A sparkling ruby red color. Aromatic complexity similar to that of the 2013 with riper notes. In the mouth, the wine expresses good intensity, aromas carried by sophisticated tannins, and an incredibly mineral finish. A *climat* revealed through its most beautiful expression!

KEEPING POTENTIAL: Enjoy after a minimum of three years in the cellar, but this wine is at its best after 7-15 years.

SERVING TEMPERATURE: 16-18°C