

HENRI PION

Meursault

Premier Cru Les Bouchères

Vintage: 2014

600 bottles produced

Varietal: 100% Chardonnay

AOC Bourgogne

[Côte de Beaune]

Burgundy, France



Henri Pion s.a.s.

4 Impasse des Lamponnes
21190 Meursault, France

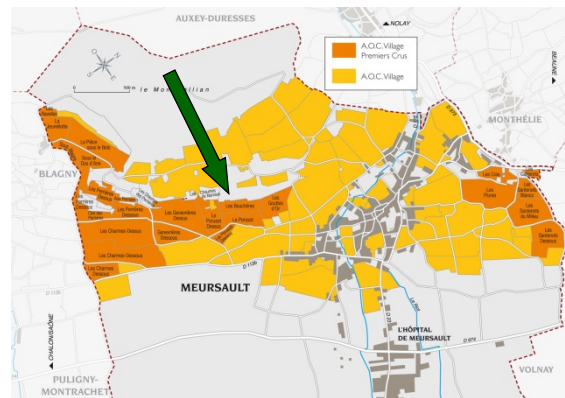
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The **MEURSAULT PREMIER CRU** appellation rivals the great white *grand cru* wines of the Côte de Beaune. Most of them are located to the south of the village, halfway up the slope. The 19 *premier cru climats* offer wines ranging from the more opulent to more tense, while preserving all their complexity. They will be dazzling for a decade or more.

PRODUCTION AREA: Les Bouchères takes its name from the old French word “*bouchière*” meaning a place planted with box, which must, at one time, have flourished here. Today, vines have taken over this clay-limestone soil on this cool, relatively little-known *climat* located between Les Poruzots and Les Gouttes d’Or.

TECHNIQUES: This wine is produced with the utmost respect for nature and the environment, with gentle vinification and a minimum of intervention. It is aged for 12 months in oak with 20% new wood. Low sulfuring and light filtration.



TASTING NOTES: A superb yellow-gold color, the nose is intense with licorice and very subtle floral and vegetable notes. In the mouth, the wine is taut, tasty, and fresh, with a very long, slightly saline finish. This unique Meursault is an example of the more mineral end of the appellation, and is a carefully-crafted, profound wine.

KEEPING POTENTIAL: Enjoyable in its youth, it can be laid down for 10 years and more.

SERVING TEMPERATURE: 10-12°C