

HENRI PION

Meursault

Vintage: 2015

1,200 bottles produced

Varietal: 100% Chardonnay

AOC Meursault Village

[Côte de Beaune]

Burgundy, France



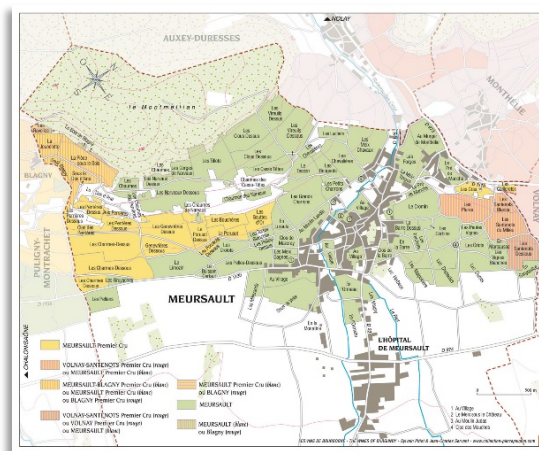
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MEURSAULT is probably the most renowned village on the Côte de Beaune. The exceptional Chardonnay wines produced there can be kept for many years. For historical reasons, the appellation has no *grand cru* wines, but the best *premier crus* are considered their equal. The village became known to the general public thanks to the 1966 film "La Grande Vadrouille", in which it was a bastion of the French Resistance during the Second World War. The AOC covers 316 hectares.



PRODUCTION AREA: Various plots planted with old vines with an average of age of 60 years. This *cuvée* is a perfect example of a classic Meursault; neither too fat, nor too mineral.

TECHNIQUES: The grapes go into a pneumatic press immediately after harvesting. The wine is vinified in barrels, then aged for 12 months in French oak. Light filtering and sulfuring.

TASTING NOTES:

A deep yellow with golden hues. Delicate aromas of orange blossom and candied lemon marry to perfection. Rich in the mouth with a nice crispness leading to a precise, long finish. An elegant, authentic Meursault.

KEEPING POTENTIAL: Can be drunk young, but will open fully after five years.

SERVING TEMPERATURE: 12-14°C