

# HENRI PION

## Meursault

Vieilles Vignes

Vintage: 2014

1,200 bottles produced

Varietal: 100% Chardonnay

AOC Bourgogne

[Côte de Beaune]

Burgundy, France



Henri Pion s.a.s.

4 Impasse des Lamponnes  
21190 Meursault, France

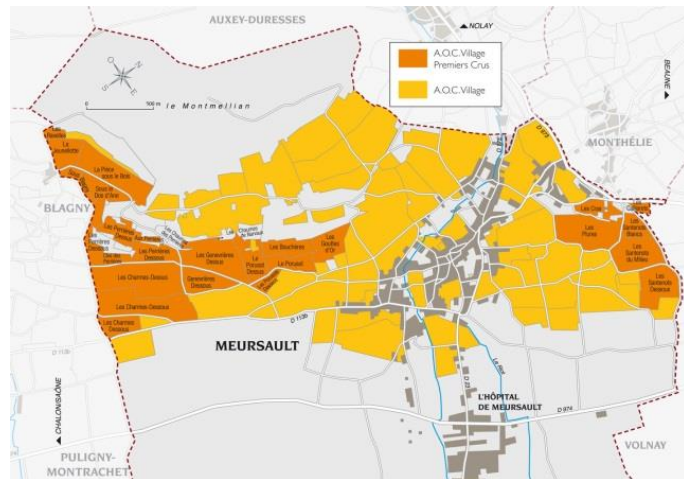
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**The MEURSAULT appellation** is renowned for its white wines. First highlighted in 1098 by the monks of Cîteaux, it is universally appreciated for its sophistication and depth. Geology plays a big part in this, with the vein of Comblanchien limestone resurfaces here, providing a base upon which the Chardonnay vine flourishes.

**PRODUCTION AREA:** Vines aged 35 years on average.

**TECHNIQUES:** Precise vinification in *pièces*, the traditional 228l barrels used in Burgundy, followed by 12 months of ageing with a very low percentage of new wood. Low sulfur doses and gentle filtration.



**TASTING NOTES:** A superb yellow color with golden highlights. Intense on the nose with notes of fresh fruit underscored by lovely hints of vanilla. In the mouth, the volume develops with a touch of salinity on the finish. A broad and fatty wine that is still slightly reserved, thus requiring decanting when enjoyed young.

**KEEPING POTENTIAL:** Very enjoyable in its youth, but can be kept for 5-7 years.

**SERVING TEMPERATURE:** 10-12°C