

HENRI PION

Montagny

Premier Cru

Vieilles Vignes

Vintage : 2014

1,800 bottles produced

Varietal : 100% Chardonnay

AOC Montagny 1^{er} cru

[Côte Chalonnaise]



Henri Pion s.a.s.

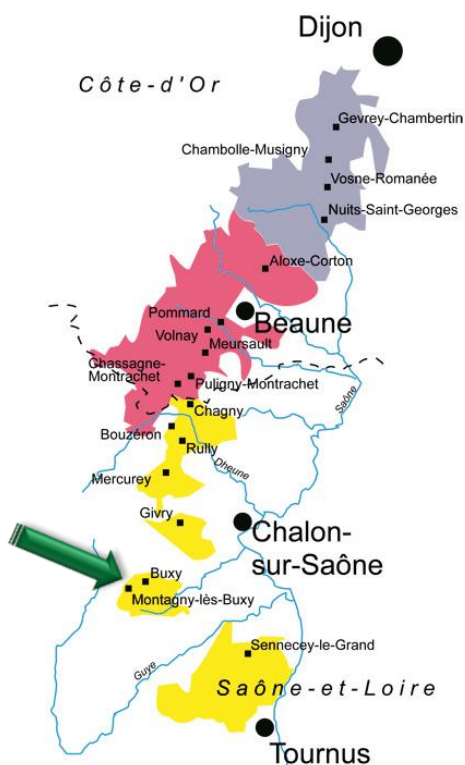
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Montagny is the Southeast 1^{er} cru of Burgundy, 100% white. It's a very good value 1^{er} cru which offers the minerality of Chablis style (North of Burgundy) with the ripeness of Pouilly-Fuisse style (South of Burgundy). AOC size : 301 ha including 70% of 1^{er} cru level.

PRODUCTION AREA: This 1^{er} cru is the result of the blend of 3 different plots of around 40 years old vines. It's a good representation of Montagny 1^{er} cru style.



TECHNIQUES: The grapes are quickly pressed after harvests. Vinified in stainless steel tank, then aged partly in French oak barrels for 10 months.

TASTING NOTES: Full of ripe white fruits (pear) and flowers (juniper) aromas. Round attack with concentration and good length. Very appealing.

KEEPING POTENTIAL: Good to drink young with an ageing capacity of 3 to 4 years.

SERVING TEMPERATURE: 10 to 12°C