

HENRI PION

Monthélie Premier Cru Meix Bataille

Vintage: 2013

3,000 bottles produced

Varietal: 100% Pinot Noir

AOC Monthélie Premier Cru

[Côte de Beaune]

Burgundy, France



Henri Pion s.a.s.

4, Impasse des Lamponnes
21190 Meursault, France

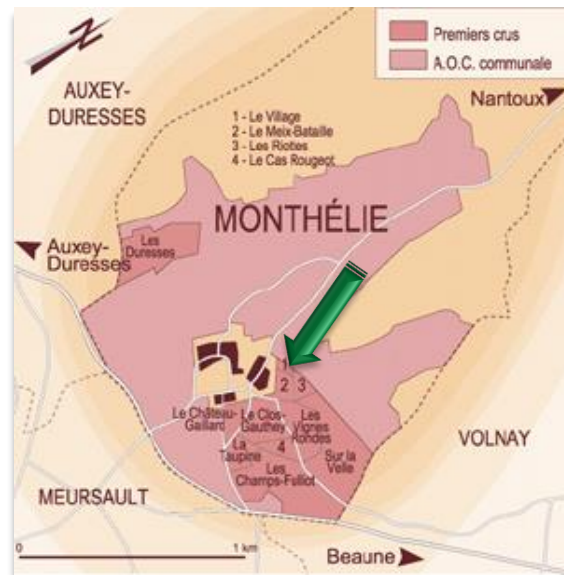
Tel (+33) (0)3 80 20 80 55
info@henri-pion.com
www.henri-pion.com



MONTHÉLIE is one of the rare AOCs that produces great wines at particularly affordable prices. There are 130 hectares of vines in the appellation, wedged between the Volnay and Meursault appellations.

PRODUCTION AREA: The *climat* of Meix Bataille is located in the middle of the Monthélie *premier cru* area, among the very best vineyards.

TECHNIQUES: The grapes are manually harvested and partially destalked. With no added yeasts or other enological products, the wine is aged in French oak for 18 months. No fining, light filtration, and low sulfur doses.



TASTING NOTES:

Dark ruby red in color, the nose is profound and elegant, with aromas of cherry, ginger, and hints of blossom. A rounded attack, with indulgent flavors of red berries and cherries, is underscored by the patina of ageing in oak. This wine is vibrant, with an invigorating punch. The finish is extremely charming with a lovely impression in the mouth.

KEEPING POTENTIAL: Can be opened after 3-4 years in the cellar, but will go for a decade.

SERVING TEMPERATURE: 14-16°C