

HENRI PION

Pommard Premier Cru

Cru

Les Grands Epenots

Vintage: 2015

600 bottles produced

Varietal: 100% Pinot Noir

AOC Pommard Premier Cru

[Côte de Beaune]



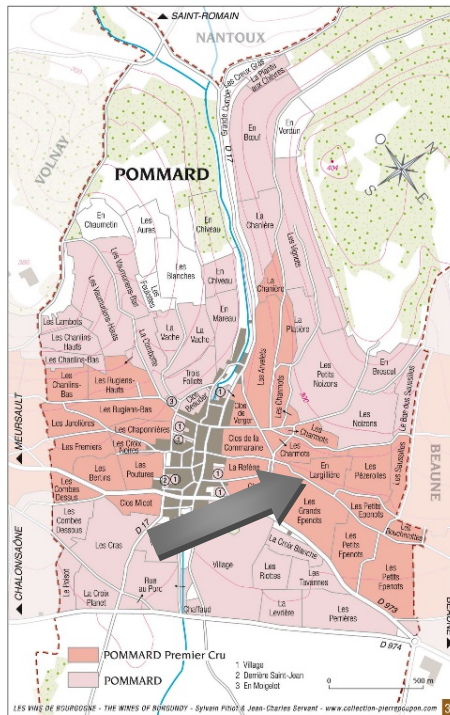
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POMMARD Premier Cru is no doubt one of the most emblematic Burgundy appellations, thanks to its long history and reputation. The village turned down a *grand cru* classification in the early 20th century, but the question has recently been revived for the *climats* of *Les Epenots* and *Les Rugiens*. The AOC covers 320 hectares (of which 115 are ranked *premier cru*).



PRODUCTION AREA: *Les Grands Epenots*, along with *Les Rugiens*, are the two most renowned *premier cru* wines of Pommard. This plot is planted with so-called “Pinot Fin” vines, with an average of 50 years.

TECHNIQUES: The ground is aerated by plowing, and no herbicides are used. The grapes are picked by hand and entirely destalked. The wine is aged in French oak for 18 months. Gentle filtering and low sulfur.

TASTING NOTES: An intense garnet color. The nose is fine with complex aromas of tempting fruit and sweet spices, enlivened by plant notes. A dynamic attack with very fine, smooth tannins, and a precise, lasting finish.

KEEPING POTENTIAL: Crisp and lively when young, its structure will improve over the years. Ideal after five-to-eight years in the cellar, but may be kept for as much as 15 years.

SERVING TEMPERATURE: 14-16°C