

HENRI PION

Saint-Aubin

Vintage: 2015

3,000 bottles produced

Varietal: 100% Pinot Noir

AOC Saint-Aubin

[Côte de Beaune]

Burgundy, France



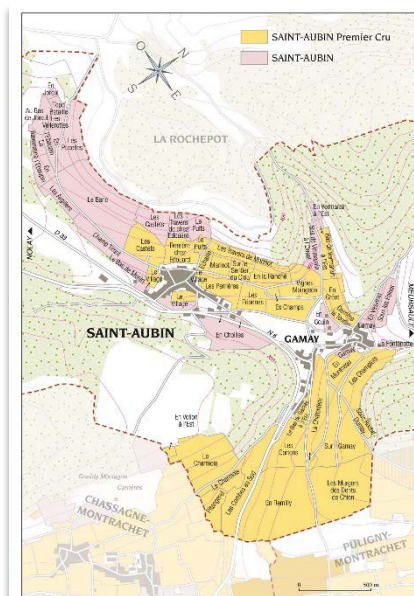
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SAINT-AUBIN is a Côte de Beaune appellation offering particularly attractive value for money. Enclosed in the bowl of a combe, and neighboring Puligny and Chassagne-Montrachet, its location gives it a cooler climate. The AOC covers 155 hectares (30% in red).



PRODUCTION AREA: This wine is made from two different plots with vines aged over 40 years.

TECHNIQUES: The grapes are hand-picked and destalked, and the wine aged in French oak for 12 months, with only 15% new oak. No fining, light filtering and low sulfur dose.

TASTING NOTES: An intense ruby color with a lovely brightness. A crisp nose of juicy cherry is delicate, with touches of sweet almond. The attack is one of rounded fruit with a hint of cacao. Velvety tannins lead to a very long finish. An appellation reputed for its whites, Saint-Aubin is worth the experience.

KEEPING POTENTIAL: Can be drunk now or kept for up to five years.

SERVING TEMPERATURE: 14-16°C