

HENRI PION

Vosne-Romanée
Premier Cru Aux Brûlées

Vintage: 2014

300 bottles produced

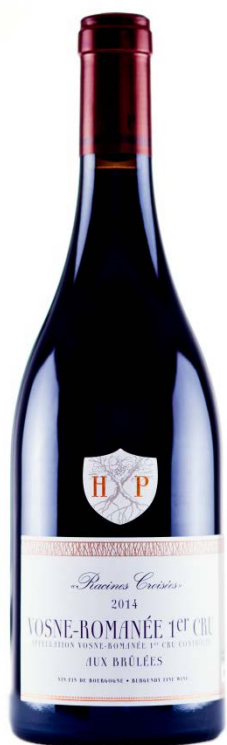
Varietal: 100% Pinot Noir

AOC Vosne-Romanée

Premier Cru

[Côte de Nuits]

Burgundy, France



Henri Pion s.a.s.

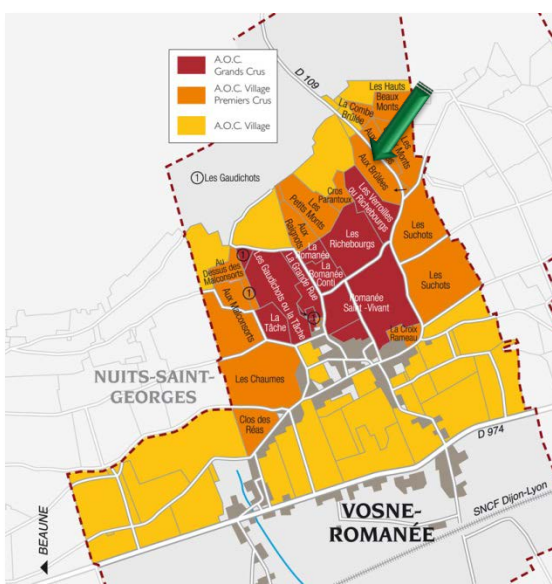
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The **VOSNE-ROMANÉE PREMIER CRU** appellation brings together some legendary names like Les Beaux-Monts, Les Suchots, Aux Brûlées, and Le Cros Parantoux. Sampling a Vosne-Romanée Premier Cru is a unique experience; our senses are captivated by its mystery that hints at the *grand crus* of Vosne.

PRODUCTION AREA: Aux Brûlées is tucked into a valley at around 300m above sea level, protected from the wind in a delightful sun trap. This is an exceptional *climat* on poor soil – the very definition of the Burgundy paradox!



TECHNIQUES: The vines are 45 years old and enjoy very special attention. After careful sorting, the grapes spend several days in the vat before being transferred into barrels during vinification. Ageing lasts for 12 months in barrels, with 25% new wood, ideal for taming the power of this wine!

TASTING NOTES: A ruby red color with hints of garnet. Complex and expressive on the nose with flavors ranging from sweet spice to delicious red berries. Lovely breadth in the mouth with body and fruit, and tannins that will smooth out to a patina over time.

KEEPING POTENTIAL: Can be enjoyed in its youth if decanted before serving. Will be fully open after 10 years in the cellar.

SERVING TEMPERATURE: 12-14°C