

HENRI PION

BOURGOGNE

CHARDONNAY

Vintage: 2017

1,800 bottles produced

Varietal: 100% Chardonnay

AOC Bourgogne

[Côte de Beaune & Mâconnais]

Burgundy, France



Henri Pion s.a.s.

4, Impasse des Lamponnes
21190 Meursault, France

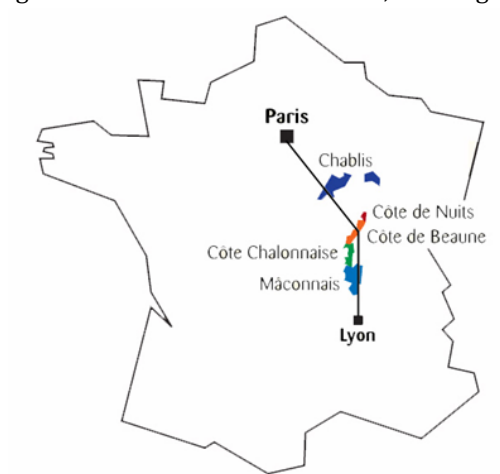
Tel (+33) (0)3 80 20 80 55
info@henri-pion.com
www.henri-pion.com



The *régional* BOURGOGNE Chardonnay appellation is probably the best introduction to the white wines of Burgundy, providing a fine example of the varietal's authentic expression. The Chardonnay grape originates from the region, and is a result of a cross between Pinot Noir and the now little-used Gouais Blanc varietal. Some 8,000 hectares are dedicated to the production of the white Burgundy *régional* AOC.

PRODUCTION AREA: This Chardonnay comes from a blend of grapes from the Côte de Beaune and the Mâcon region.

TECHNIQUES: The grapes are hand-picked then pressed in a pneumatic press. The wine is then aged for 11 months in French oak, before gentle filtering.



TASTING NOTES: A dazzling yellow-gold color. Expressive citrus aromas. Broad, fresh, and acidulated in the mouth. This is a fine introduction to Chardonnay wines from Burgundy.

KEEPING POTENTIAL: Pleasant drinking in its youth, it can be kept for two to five years.

SERVING TEMPERATURE: 10-12°C