

HENRI PION

Chorey-lès-Beaune

Vintage: 2017

3,600 bottles produced

Varietal: 100% Pinot Noir

AOC Chorey-lès-Beaune

[Côte de Beaune]

Burgundy, France



Henri Pion s.a.s.

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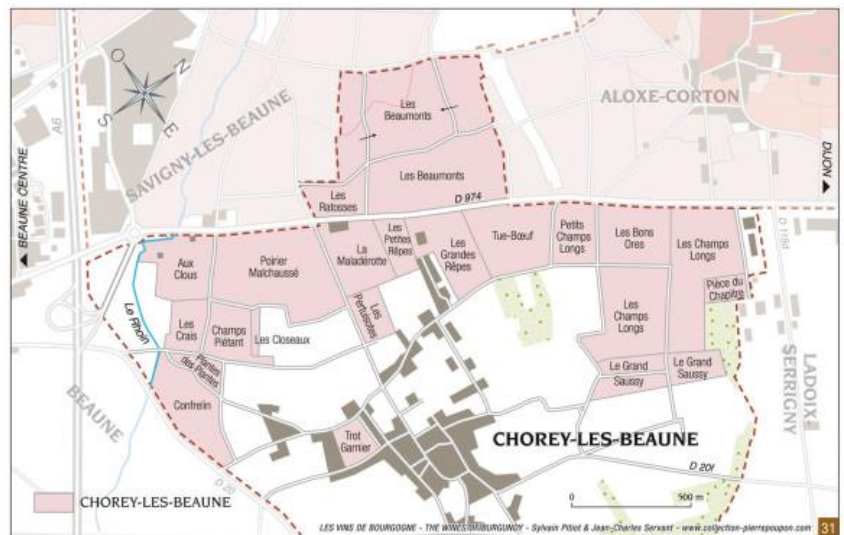
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The Chorey-lès-Beaune appellation is located beside Ladoix-Serrigny and opposite Aloxe-Corton. It produces light and smooth red wines. Accessible and generous, the wines of Chorey-lès-Beaune are perfect as an introduction to Burgundy wines. These wines were little known 30 years ago, having been sold under the name of more prestigious neighboring appellations until 1970, but they are now very popular.

PRODUCTION AREA: This wine is produced from vines that are more than 40 years old, on clay-limestone soil.



TECHNIQUES: The grapes are hand-picked, sorted, and then destalked. The wine is aged in French oak for 10 months, in 10% new barrels. Light filtering and sulfuring.

TASTING NOTES: A dazzling ruby red color, this wine is smooth and delicate, with a very fruity nose offering aromas of raspberry and wild strawberry. In the mouth, the tannins are light with a fragrant finish.

KEEPING POTENTIAL: Can be drunk young but can also be laid down for 5-10 years.

SERVING TEMPERATURE: 15-17°C