

# HENRI PION

## CHARDONNAY

Vintage: 2016

24,800 bottles produced

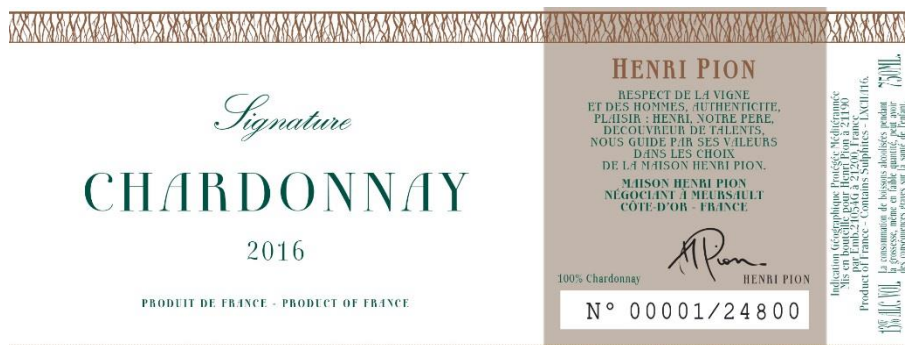
Varietal: 100% Chardonnay

IGP Méditerranée, France



Henri Pion s.a.s.  
4, Impasse des Lamponnes  
21190 Meursault, France

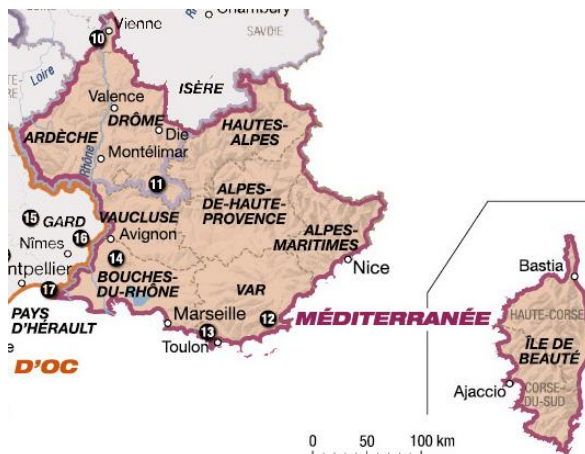
Tel : +33 (0)3 80 20 80 55  
info@henri-pion.com  
www.henri-pion.com



**Chardonnay** is the emblematic white grape varietal of Burgundy, but it also flourishes in more southerly places. To grow it successfully requires **altitude and a skilled hand**, and after many tests and tastings, we have finally come up with our kind of Chardonnay, a forthright wine with lots of energy. We are proud to be able to share it with you today.

**PRODUCTION AREA:** This Chardonnay comes from *terroir* 300 meters above-sea-level on siliceous sandstone in the northern part of the Méditerranée IGP area.

**TECHNIQUES:** Grown from 30-year-old vines trained into a “goblet” shape, the Chardonnay grapes enjoy fermentation at low temperature (between 16-18°C). Ageing in stainless-steel vats preserves all the primary aromas, and lasts around four months.



**TASTING NOTES:** An expressive nose with delicate aromas of tropical fruit. Lovely tension in the mouth results in an energetic finish. Ideal with an apéritif, followed by grilled meats and salads.

**KEEPING POTENTIAL:** While perfect for enjoying when young, this wine can be kept for 2-3 years.

**SERVING TEMPERATURE:** 10-12°C