

# HENRI PION

## Meursault

Vintage: 2016

1,200 bottles produced

Varietal: 100% Chardonnay

AOC Meursault Village

[Côte de Beaune]

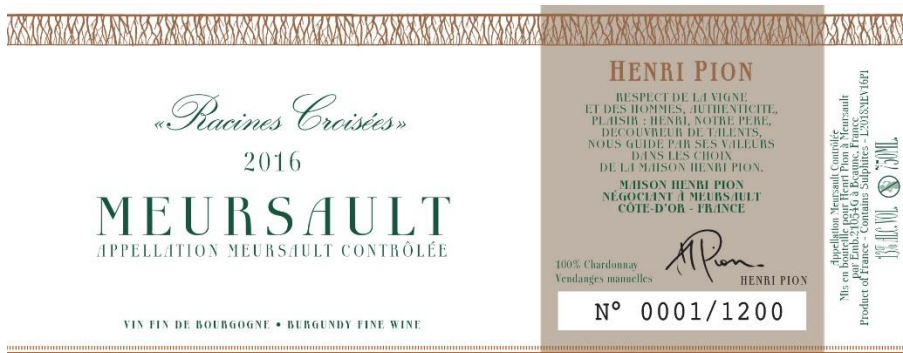
Burgundy, France



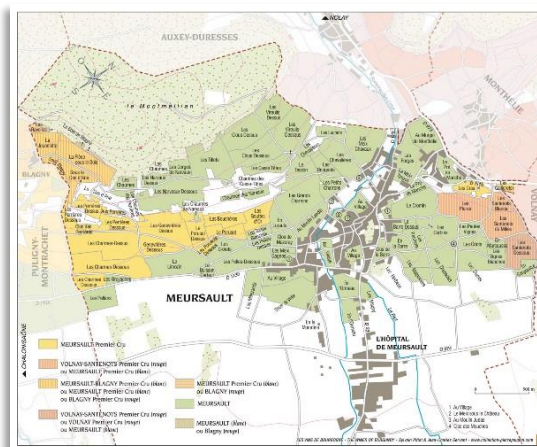
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**MEURSAULT** is probably the most renowned village on the Côte de Beaune. The exceptional Chardonnay wines produced there can be kept for many years. For historical reasons, the appellation has no *grand cru* wines, but the best *premier crus* are considered their equal. The village became known to the general public thanks to the 1966 film “La Grande Vadrouille”, in which it was a bastion of the French Resistance during the Second World War. The AOC covers 316 hectares.



**PRODUCTION AREA:** Various plots planted with old vines with an average of age of 60 years. This *cuvée* is a perfect example of a classic Meursault; neither too fat, nor too mineral.

**TECHNIQUES:** The grapes go into a pneumatic press immediately after harvesting. The wine is vinified in barrels, then aged for 12 months in French oak. Light filtering and sulfuring.

### TASTING NOTES:

Yellow in color with hints of gold. Delicate aromas of orange blossom and candied lemon make for a perfect combination. It is velvety in the mouth with lovely freshness for a precise, long finish. An elegant and sincere Meursault.

**KEEPING POTENTIAL:** Can be drunk young, but will open fully after five years.

**SERVING TEMPERATURE:** 12-14°C