

HENRI PION

Montagny Premier Cru

Vintage: 2017

1,500 bottles produced

Varietal: 100% Chardonnay

AOC Montagny Premier Cru

[Côte Chalonnaise]

Bourgogne, France



Henri Pion s.a.s.

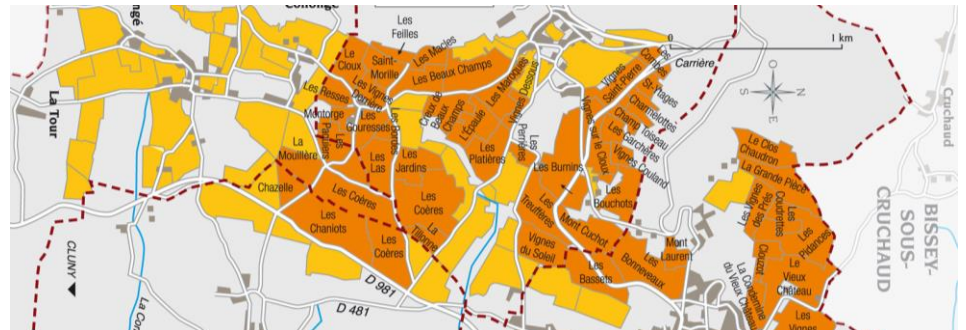
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MONTAGNY is the most southern *premier cru* in Burgundy and is exclusively white. Offering particularly good value for money, it combines the mineral character of a Chablis from the northernmost tip of the Burgundy region with the mature fruit of a Pouilly-Fuissé from the southern end. The appellation covers 301 hectares, 70% of which are classified as *premier cru*.

PRODUCTION AREA: This *premier cru* is the result of a blend of three different plots of vines aged 40 years on average. This is a wine in the pure style of Montagny *premier cru*. The appellation covers 40 hectares.



TECHNIQUES: The grapes are pressed immediately after harvest. Vinified in stainless-steel vats, a percentage is aged in French oak for 10 months.

TASTING NOTES: Pale gold in color. On the nose, it offers aromas of fresh citrus and acacia. This seductive wine is elegant and aromatic in the mouth with a fine finish. A very appealing wine.

KEEPING POTENTIAL: Very pleasant in its youth, it can be easily kept for 3-4 years.

SERVING TEMPERATURE: 10-12°C