

HENRI PION

Volnay Premier Cru Champans

Vintage: 2017

1,200 bottles produced

Varietal: 100% Pinot Noir

AOC Volnay Premier Cru

[Côte de Beaune]

Burgundy, France



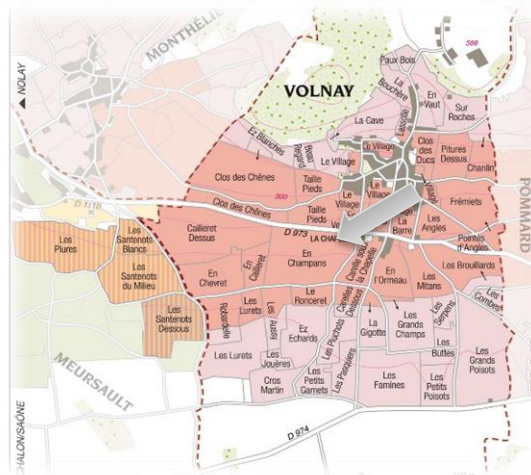
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The village of VOLNAY is dedicated to the Pinot Noir grape and has established a reputation for producing fine wines going back over the centuries. When the AOC was created in 1937, some *climats* such as Caillerets and Champans could have obtained a *grand cru* appellation. However, the winegrowers' union at the time did not wish to pursue the request, much to the chagrin of some. Nonetheless, the *premier cru* wines of Volnay will always be an uncontested reference in terms of the Burgundy style.



PRODUCTION AREA: This *cuvée* is produced on the *premier cru climat* of Champans, in the middle of the slope, which offers lovely conditions for maturity and balance. Our plots sit atop shallow, pebbly Oxfordian soils with good drainage.

TECHNIQUES: The grapes are harvested by hand, sorted, and destalked. They macerate

slowly over 14 days, fermenting with indigenous yeasts, and then spend 12 months in the barrel with 10% new wood. Filtering is light and sulfuring is low. Bottling is done according to the lunar calendar.

TASTING NOTES: A dazzling ruby red color. The nose is very expressive, with floral aromas of red berries and a touch of spice. The wine is delicately structured in the mouth with fine tannins and a lovely finish with good tension. This is a *premier cru* that is all about sophistication and depth.

KEEPING POTENTIAL: When young, this is a wine best served in a carafe. It is ideal for drinking after four years of ageing and will keep for up to a decade..

SERVING TEMPERATURE: 14°C