

HENRI PION

PINOT NOIR

Vintage: 2016

24,800 bottles produced

Varietal: 100% Pinot Noir

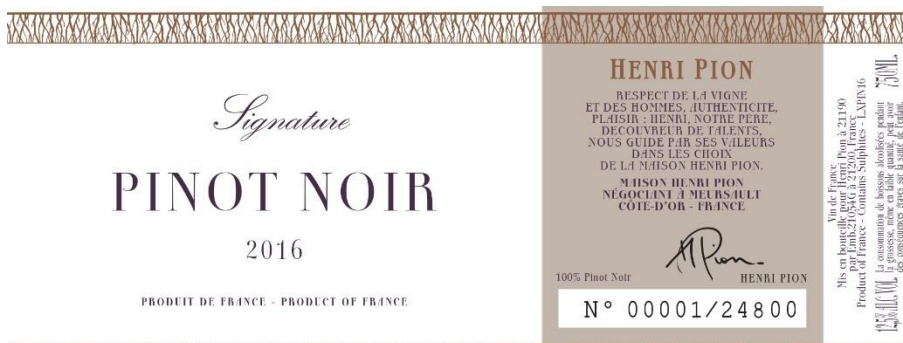
Vin de France



Henri Pion s.a.s.

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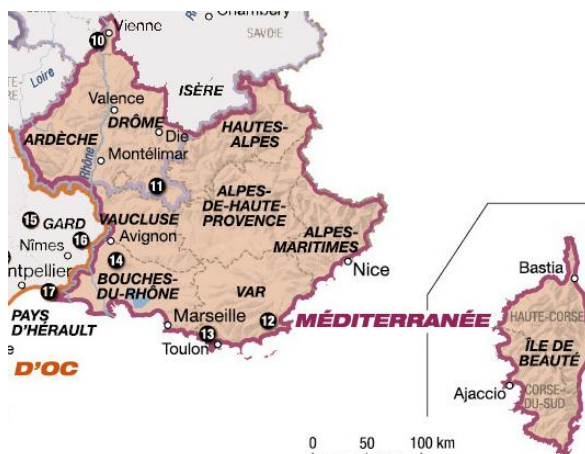
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The Pinot Noir grape is typically associated with Burgundy, but there are other *terroirs* in France where this delicate varietal is also grown. Just like the Chardonnay grape, Pinot Noir flourishes in cooler climates and on poor soils. And we took our time to select this fine example with an aromatic profile of crisp fruit.

PRODUCTION AREA: This Pinot Noir comes from two distinct *terroirs*. One is higher, at around 300m above sea-level, the other is more maritime and windy. This combination of two *terroirs* means it is classified as a Vin de France appellation, even if the areas are close.

TECHNIQUES: The earth is carefully worked in each plot, with vines between 20-40 years old. Maceration is kept short, at around one week, to respect the fruit, and the wines are then aged in stainless steel.



TASTING NOTES: A dazzling ruby color with hints of violet. Fresh aromas of red berries. Indulgent and juicy in the mouth. Ripe tannins and a lively finish. A Pinot Noir from Pion that is off the beaten path.

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

SERVING TEMPERATURE: 10-12°C