

HENRI PION

Nuits-Saint-Georges

Premier Cru Les Perrières

Vintage: 2015

600 bottles produced

Varietal: 100% Pinot Noir

AOC Nuits-Saint-Georges Premier
Cru

[Côte de Nuits]

Burgundy, France



Henri Pion s.a.s.

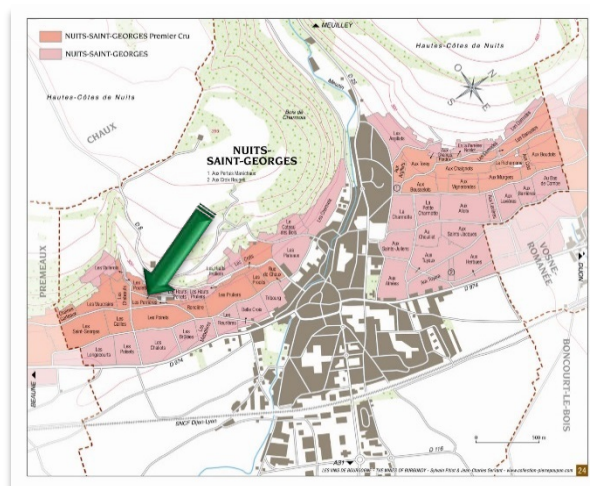
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The **NUITS-SAINT-GEORGES PREMIER CRU APPELLATION** is located halfway up the hillside, offering good drainage and optimum sunshine. The vines grow on either side of valley of the Meuzin river, and their styles vary, with more sturdy wines produced in the south, and more polished ones to the north. This patchwork of *climats* provides nuance and singularity to the wines.

PRODUCTION AREA: Les Perrières is located in the southern part of the appellation, reputed for its complex and ascetic wines. This plot takes its name from the former quarries of pink marble. Today filled in, vines now thrive there.



TECHNIQUES: Gentle growing practices encourage the vines' natural defenses. In the winery, vinification is done by gentle touches to bring out the purest expression of the Pinot Noir. Ageing for 12 months, with 25% in oak, gives complexity and intensity to the wine. Light sulfur dosage and gentle filtering.

TASTING NOTES: A lovely garnet color. The nose is at first discreet, gradually revealing aromas of blueberry and blackberry, with hints of sweet spice such as cinnamon. In the mouth, the wine takes on volume with distinct, silky tannins. Astonishing balance leads to a superb long and mineral finish.

KEEPING POTENTIAL: May be drunk young if decanted, but can be kept for up to 15 years.

SERVING TEMPERATURE: 12-14°C