

HENRI PION

Chambolle-Musigny

Premier Cru

Les Chatelots

Vintage: 2013

600 bottles produced

Varietal: 100% Pinot Noir

AOC Chambolle-Musigny

Premier Cru

[Côte de Nuits]

Burgundy, France



Henri Pion s.a.s.

4, Impasse des Lamponnes
21190 Meursault, France

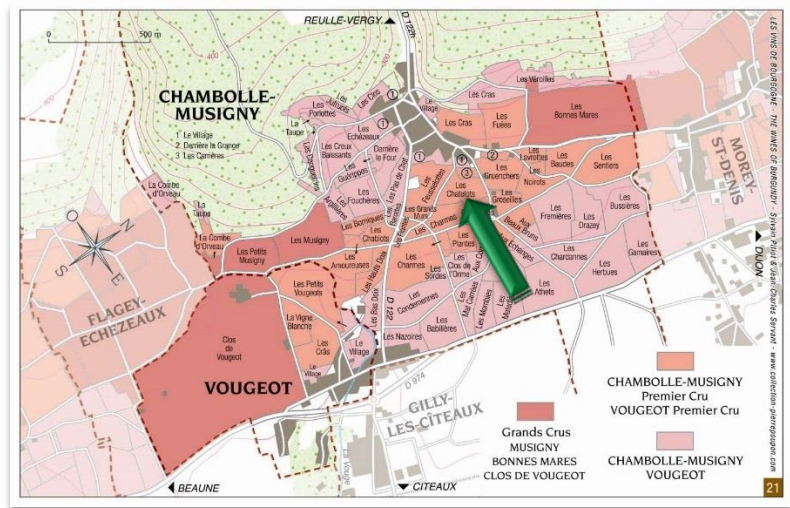
Tel (+33) (0)3 80 20 80 55
info@henri-pion.com
www.henri-pion.com



The **CHAMBOLLE-MUSIGNY PREMIER CRU** appellation is particularly well-reputed around the world, and owes its notoriety to the famous *climat* of Les Amoureuses, the most sought-after *premier cru* in Burgundy. The Chambolle-Musigny Premier Cru AOC covers a total of 55.4 hectares.

PRODUCTION AREA: The *climat* of Les Chatelots is located in the alluvial fan of the Chambolle combe. It no doubt takes its name from the Latin word, “*castellum*”, meaning “water tower” or “water reservoir”, referring to the ancient River Grône, which flowed here in the past but now runs underground.

TECHNIQUES: No herbicides or pesticides are used here. The grapes are hand-picked and carefully sorted before being destalked. The must is macerated cold, and then fermentation is left to nature, with indigenous yeasts. Filtration is gentle and low sulfur doses are used.



TASTING NOTES: A garnet color, with intense aromas of violet and berries, and a whisper of smoke. This is a vibrant wine with a broad yet delicate structure and silky tannins, with great length on the tongue.

KEEPING POTENTIAL: This wine should stay in the bottle for a minimum of 2-3 years, but will reach its full potential after 5-7 years, and can wait for up to a decade before drinking.

SERVING TEMPERATURE: 16-18°C