

HENRI PION

Chassagne-Montrachet Premier Cru Les Embrazées

Vintage: 2014

1,200 bottles produced

Varietal: 100% Chardonnay

AOC Chassagne-Montrachet Premier Cru

[Côte de Beaune]

Burgundy, France



Henri Pion s.a.s.

4 Impasse des Lamponnes
21190 Meursault, France

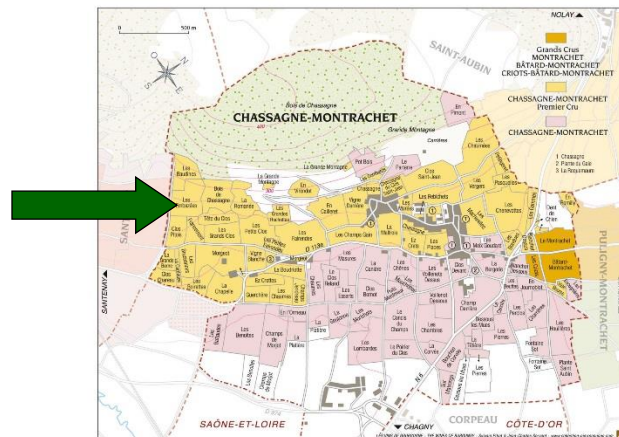
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The village of **CHASSAGNE-MONTRACHET** is located to the south of the Côte de Beaune, and produces all levels of appellation from *village* to *grand cru*. Despite there being more than 100 hectares of Pinot Noir grown here, the reputation of the village is built on its white wines. The name “Chassagne” comes from the Latin word “*cassanea*”, indicating a place planted with oaks. The village was called Chassagne until the 19th century when it was permitted to add the name of Montrachet, its most famous *grand cru*. The AOC covers 304 hectares.

PRODUCTION AREA: The *climat* of Les Embrazées is right at the southern end of the appellation, beside the first vines of the Santenay appellation, and is relatively little-known, and thus one with very interesting potential.

TECHNIQUES: The grapes are carefully sorted and pressed after harvest. They are vinified in stainless-steel vats, and aged in French oak for 12 months. Light filtering and low sulfur doses.



TASTING NOTES: Fresh aromas of white-fleshed fruit, topped off with tropical notes and a hint of acacia blossom. In the mouth, it offers power and minerality, complete with toasted notes and roasted hazelnut. The finish is beautiful, with admirable length.

KEEPING POTENTIAL: Can be enjoyed in its youth, but will improve with 4-5 years in the cellar.

SERVING TEMPERATURE: 12-14°C