

HENRI PION

Gevrey-Chambertin

Vintage: 2015

1,500 bottles produced

Varietal: 100% Pinot Noir

AOC Gevrey-Chambertin Village

[Côte de Nuits]

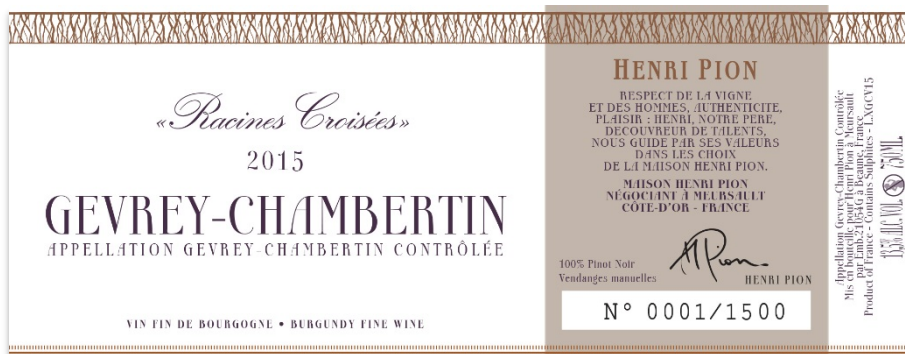
Burgundy, France



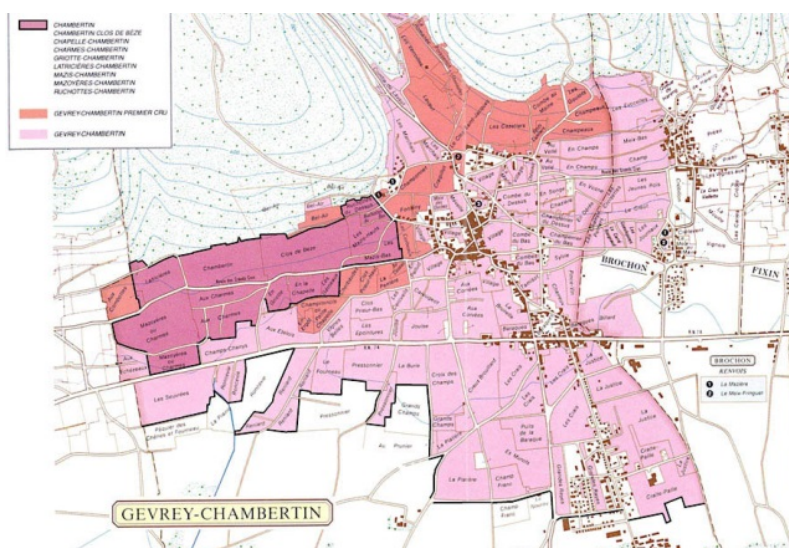
Henri Pion s.a.s.

4, Impasse des Lamponnes
21190 Meursault, France

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



GEVREY-CHAMBERTIN is incontestably one of the best-known appellations on the Côte de Nuits, the village being home to nine of the 33 *grand cru* wines in Burgundy. Producing exclusively red wines, the first mention of the village dates back to the year 630 under the name of Gibriacus in the chronicles of the Abbey of Bèze. The *village* AOC covers 355 hectares.



PRODUCTION AREA: Three plots in different parts of the appellation zone are blended to produce this Gevrey-Chambertin wine.

TECHNIQUES: Organic culture, working the soil, with no chemical treatments. Hand-picking, with the grapes passing over the sorting table before destalking and cold maceration before natural fermentation. Aged in French oak for 15 months. Light filtering and low sulfur doses.

TASTING NOTES: A garnet color with dark purple hues. The nose is clean and clear-cut, with lovely aromas of fresh red berries. Broad in the mouth, with delicate fruit underscored by refined tannins and a very pleasing finish.

KEEPING POTENTIAL: When young, will benefit from being decanted. Can be kept for up to 10 years.

SERVING TEMPERATURE: 16-18°C