

# HENRI PION

Morey-Saint-Denis

*Très Vieilles Vignes*

Vintage: 2015

3,300 bottles produced

Varietal: 100% Pinot Noir

AOC Morey-Saint-Denis Village

[Côte de Nuits]

Burgundy, France



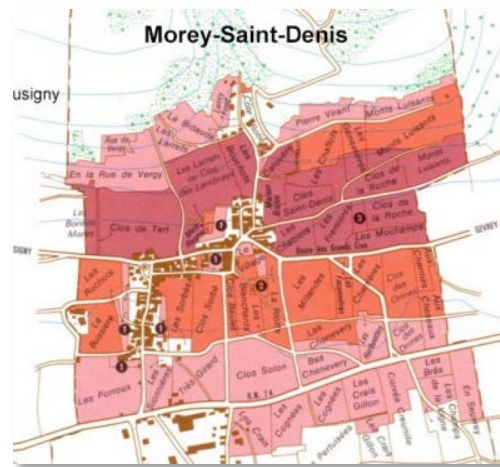
Henri Pion s.a.s.

4, Impasse des Lamponnes  
21190 Meursault, France

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



**MOREY-SAINT-DENIS** is one of the villages on the Côte de Nuits offering the best value for money. Wedged between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis produces four *grand cru* wines, including the celebrated Clos de Tart and Clos des Lambrays. The village AOC covers 110 hectares.



**PRODUCTION AREA:** The grapes come from a single plot planted with vines that are around 80 years old, and which are grown according to organic principles. The soil is plowed, and there is no use of herbicide or pesticide.

**TECHNIQUES:** The fruit is hand-picked, sorted, then destalked before being naturally fermented without the addition of yeasts. The wine is then aged for 14 months in French oak, with 15% in new barrels. Light filtering and low sulfur doses.

**TASTING NOTES:** A lovely garnet color. Deep and complex on the nose, dominated by aromas of succulent fruit such as plums, with a touch of sweet spices and vanilla notes. The mouth is complex yet clean, with well-structured tannins. The finish is splendidly long. A wine of great class for a *village* appellation.

**KEEPING POTENTIAL:** Pleasant when drunk young, but will improve with five to 10 years in the cellar.

**SERVING TEMPERATURE:** 16-18°C