

# HENRI PION

## Puligny-Montrachet

Vintage: 2015

900 bottles produced  
Varietal: 100% Chardonnay  
AOC Puligny-Montrachet  
[Côte de Beaune]  
Burgundy, France

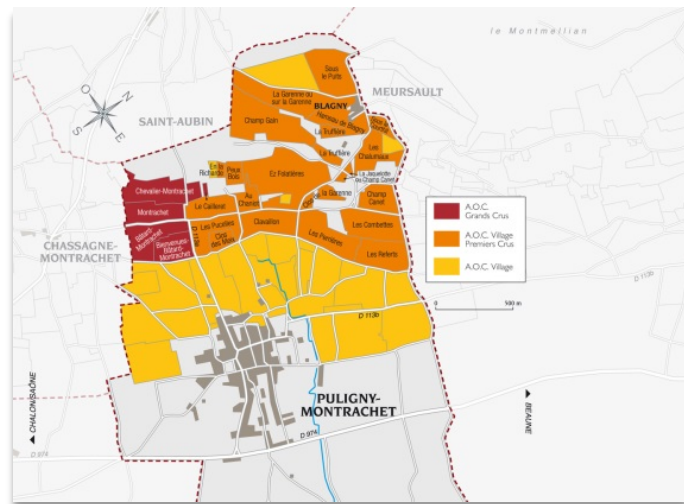


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**The PULIGNY-MONTRACHET appellation**, which comes from the eponymous village, owes its name to the Montrachet (or “bald mountain”) shared with its neighbor, Chassagne. In 1879, the village was granted the right to add the “Grand Cru” classification, although the appellation was not officially created until 1937. The style of Puligny wines is often refined with incredible aromatic complexity.

**PRODUCTION AREA:** Puligny-Montrachet Village is located on brown limestone soils at the foot of the slopes. Ideally oriented to the east and southeast, the Chardonnay grape here produces precise, fine wines.



**TECHNIQUES:** The vines here are cared for like a garden, with plants aged around 50. After vinification, the wine is barrel-aged for 12 months (20% in new oak), before gentle filtering and low doses of sulfur.

**TASTING NOTES:** A deep golden yellow color, the nose is evokes lemon and hazelnut with a subtle butteriness. Fine and mineral in the mouth, with astonishing persistence, this is a forthright Puligny.

**KEEPING POTENTIAL:** Drinking well now, but can be kept for four years or so.

**SERVING TEMPERATURE:** 12-14°C