

HENRI PION

Rully Premier Cru

Vintage: 2015

1,500 bottles produced

Varietal: 100% Chardonnay

AOC Rully Premier Cru

[Côte Chalonnaise]

Burgundy, France



Henri Pion s.a.s.

4, Impasse des Lamponnes
21190 Meursault, France

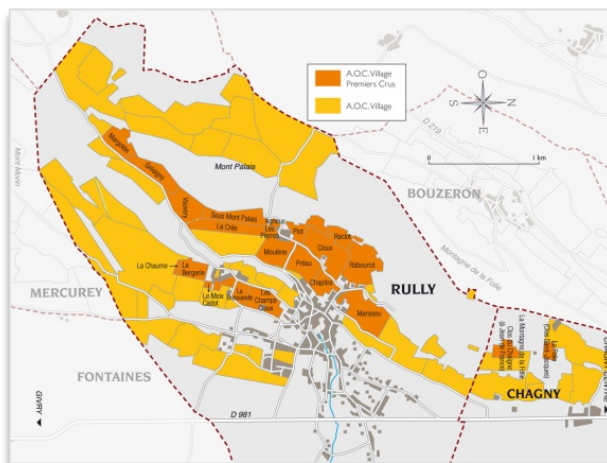
Tel (+33) (0)3 80 20 80 55
info@henri-pion.com
www.henri-pion.com



The appellation RULLY PREMIER CRU is made in both red and white. The Chardonnay here fares best on the brown limestone soils with a higher proportion of clay. The best plots, which produce the *premier cru* wines, are located on the hillside at between 230 and 300 meters above sea level, ideally facing east. This appellation has a growing reputation and is starting to rival its neighbors on the Côte de Beaune.

PRODUCTION AREA: This Rully Premier Cru comes from vines aged around 40, which is when Chardonnay starts to produce its best fruit, resulting in aromatic complexity and nicely balanced wines.

TECHNIQUES: The viticulture is all about attention to the plant, to be the least interventionist possible and with respect for the environment. After careful picking, the wines are aged for nine months in barrels (10% new oak). Low sulfur doses and gentle filtering.



TASTING NOTES: Crisp aromas of citrus fruit with mentholated notes. Fresh and pleasant in the mouth, with good volume and length. The saline finish prolongs the intensity of the flavors in this remarkable wine, a fine example of a white Burgundy.

KEEPING POTENTIAL: May be drunk when young, but can be kept for four to five years.

SERVING TEMPERATURE: 10-12°C