

# HENRI PION

## Santenay Premier Cru

Les Gravières

Vintage: 2015

1,200 bottles produced

Varietal: 100% Chardonnay

AOC Santenay Premier Cru

[Côte de Beaune]

Bourgogne, France



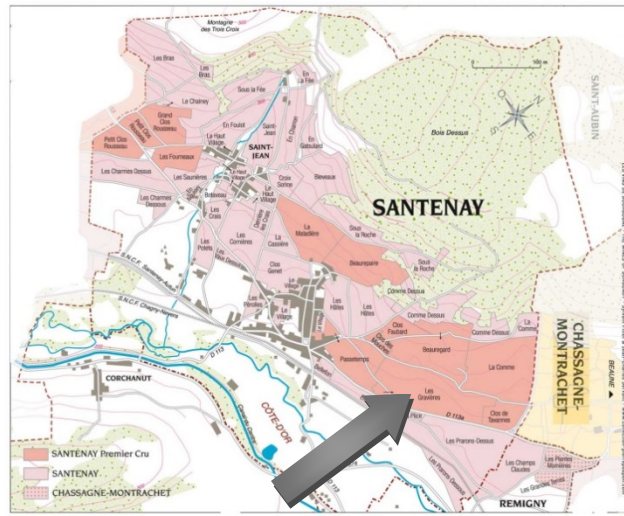
Henri Pion s.a.s.

4, Impasse des Lamponnes  
21190 Meursault, France

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



**The SANTENAY appellation** is sits next to Chassagne-Montrachet, in the south of the Côte de Beaune. It is reputed for offering some of the best value for money, for its red wines, of course, but also for whites – especially those coming from the northern part of the AOC. The AOC covers 328 hectares (20% planted with Chardonnay), of which 37% is classified as *premier cru*.



**PRODUCTION AREA:** Next door to Chassagne-Montrachet, “Les Gravières” is reputed to be the best *premier cru climat* in the appellation, its vines having an average age of 55 years.

**TECHNIQUES:** Sustainable practices including working the soil without pesticides or weed killer. The grapes are carefully sorted in the vine before pressing followed by fermentation in French oak barrels with indigenous yeasts, then ageing for around 12 months.

**TASTING NOTES:** A dazzling yellow-gold color with a greenish tinge. Intense aromas of *pêche de vigne* with delicate toasted notes. Soft and rounded in the mouth, the maturity of the vintage is perfectly captured. A broad, appetizing finish make for a tempting Santenay Premier Cru.

**KEEPING POTENTIAL:** Can be drunk young, but will develop to its peak within three years.

**SERVING TEMPERATURE:** 12-14°C