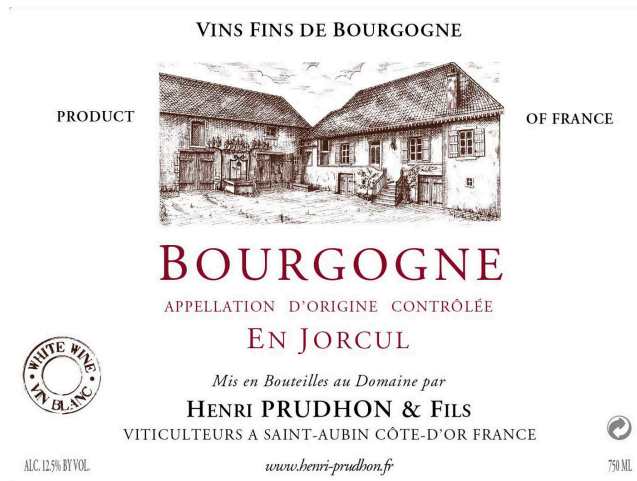


Henri Prudhon & Fils



Bourgogne Blanc En Jorcul



At a Glance:

- **Appellation:** AOC Bourgogne Blanc
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .8 ha of vines in the en Jorcul lieu-dit on the far western edges of Saint Aubin.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 20 years. Trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral barrel.
- **Pressing:** Whole-cluster, direct pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 12-14 months in 228-l neutral barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, racking, and bottling; c. 40 mg/l free.

In The Glass:

This wine is fermented and aged in barrel, but no new oak is employed, thereby allowing the minerality to take center stage, with a vivid, limestone-drenched nose, and a beautifully harmonious mouthfeel—driven, but not dominated, by vigorous acidity, and with a saliva-inducing interplay of fruit and mineral.