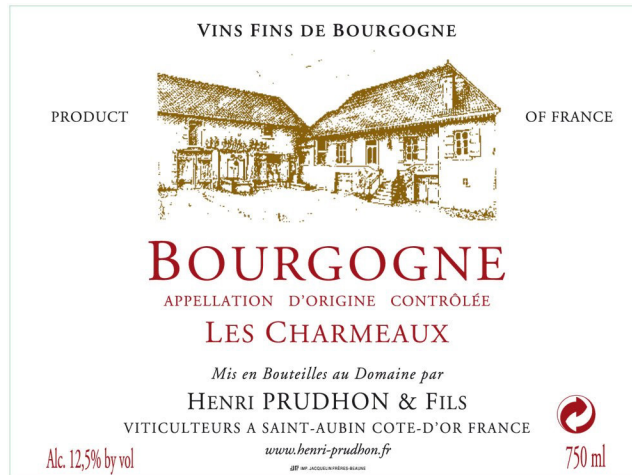


Henri Prudhon & Fils



Bourgogne Rouge Les Charmeaux



At a Glance:

- **Appellation:** AOC Bourgogne Rouge
- **Encépagement:** Pinot Noir (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 a several parcels in Saint Aubin that total .7 ha.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 10 and 40 years old. Trained in Cordon de Royat 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 stainless-steel tanks following total destemming and a 1-2 day cold soak.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 8 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 cuvée is drawn from several parcels in Saint Aubin that comprise about 7/10 of a hectare. The vines are a mix of young (10 years) and old (40 years). Clay and limestone soils with a western exposure in the western most sector of the village of Saint Aubin. The wine is aged in small barrel for eight months but no new oak is used.