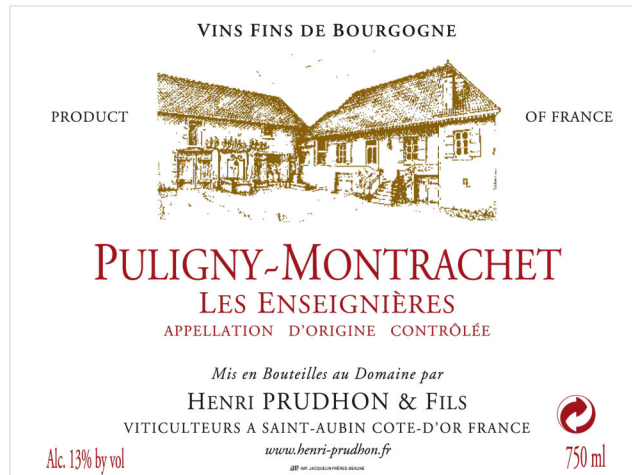


Henri Prudhon & Fils



Puligny-Montrachet Les Enseignères



At a Glance:

- **Appellation:** AOC Puligny-Montrachet
- **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 a .92 ha in the Enseignères lieu-dit in Puligny, directly downslope of the Bienvenues-Bâtard-Montrachet.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 30 and 80 years old. 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 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 months in 228-l barrels (20% new)
- **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:

Les Enseignères is one of those stealth values in the complex world of Burgundy. Its western border is the eastern edge of Bâtard-Montrachet, and it is one of the rare spots in the Côte d'Or where grand cru slopes directly down into village-level with no premier cru in between.