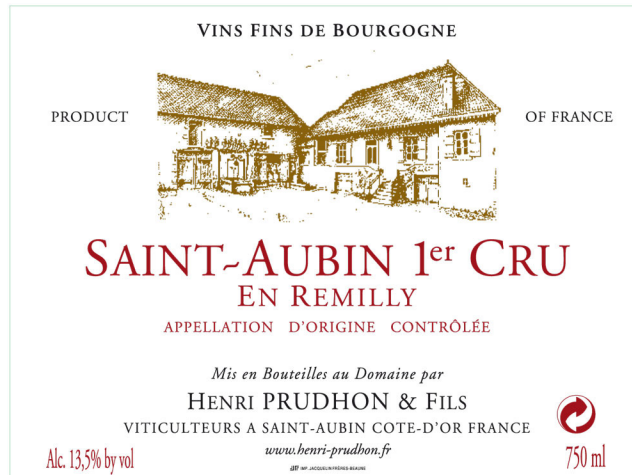


Henri Prudhon & Fils



Saint Aubin Blanc En Remilly 1er Cru



At a Glance:

- **Appellation:** AOC Saint Aubin 1er Cru
- **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 .25 ha plot on a plateau above the Chevalier-Montrachet Grand Cru.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 35 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 in 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 (25% 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:

En Remilly is a secret-weapon cru of Saint-Aubin, situated literally across a narrow road from Chevalier-Montrachet, one of the most fabled vineyards in the world. Soils here are very poor and very rocky. As one would expect, this is typically the most complete, most complex, and most dense Saint-Aubin Blanc in Prudhon's arsenal.