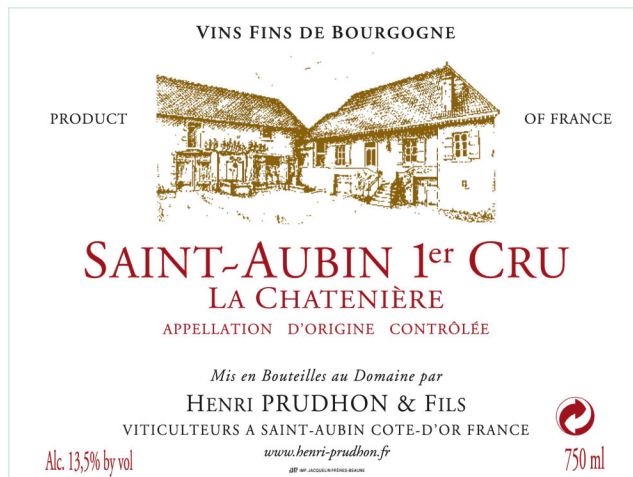


# Henri Prudhon & Fils



## Saint Aubin Blanc La Chatenière 1er Cru



### At a Glance:

- **Appellation:** AOC Saint Aubin 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a miniscule .1 ha parcel directly overlooking the hamlet of Gamay. Parcel faces southwest.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 50 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 (33% 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:

A tiny parcel of about .10 ha that sits on a very steep slope above the hamlet of Gamay, facing southwest on limestone-clay soil. Effectively, this is a “micro-cuvée,” as less than three barrels are produced annually (about 800 bottles); thus, the new oak exposure is highest here (one-third). This is perhaps the most classic wine of the appellation ... a pure-bred!