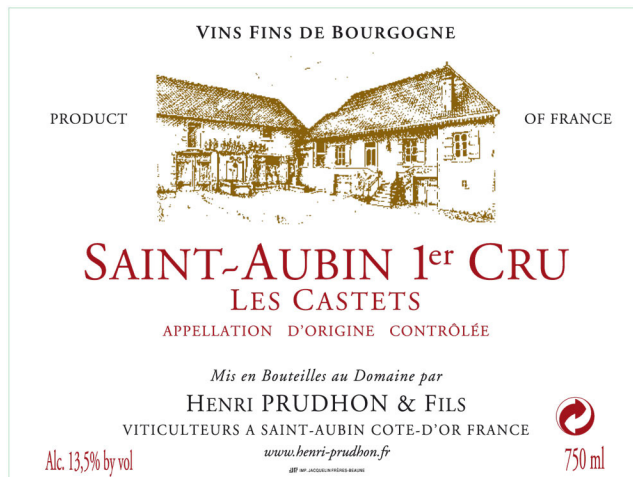


Henri Prudhon & Fils



Saint Aubin Blanc Les Castets 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 .3 ha parcel facing south-southeast and overlooking the village of Saint Aubin
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 15 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 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:

Les Castets sits just underneath Le Ban, and it marks the beginning of a swath of premier crus that form the “fillet” of the slope above the village itself. Produced from a miniscule 0.3-hectare parcel, it shows more richness and breadth on the palate than Le Ban above, but with a similar vibrancy. Prudhon’s vines here are 15 years old, and they employ a modest 25% new oak, which the premier-cru density of the wine absorbs well.