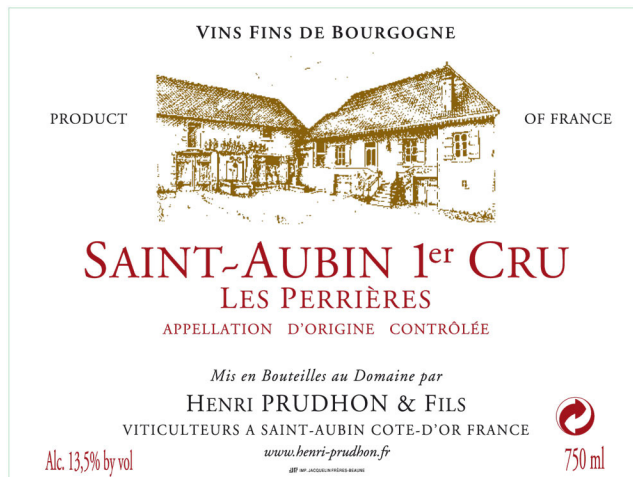


# Henri Prudhon & Fils



## Saint Aubin Blanc Les Perrières 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 .5 ha parcel just east of the village of Saint Aubin and directly below the Sentier du Clou
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35 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:

This half hectare parcel of 35-year-old vines also sits to the north-east of the village, slightly lower on the hill than the Sentier du Clou. The soil here is intensely stony. This was the very first of the 1er Cru whites to be bottled at the domaine in the early 1980s. The Perrières is an ample wine with formidable complexity.