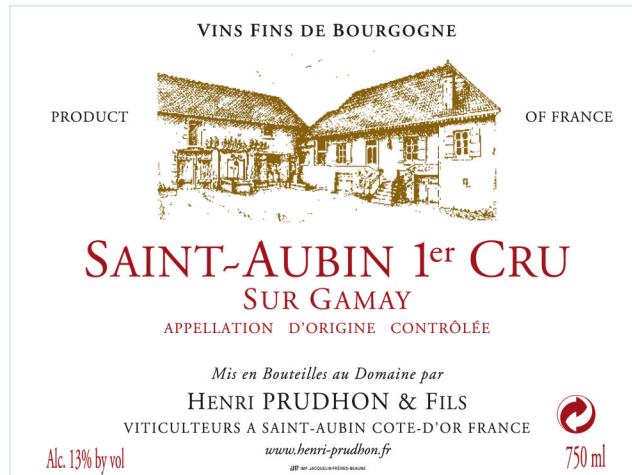


# Henri Prudhon & Fils



## Saint Aubin Blanc Sur Gamay 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 .75 ha south-west-facing parcel overlooking the hamlet of Gamay.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 20 and 60 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:

As the name implies, this .75-ha parcel of approximately sits on a hillside overlooking the neighboring hamlet of Gamay (directly east of Saint Aubin and a neighbor to Puligny). The soils are classic clay and limestone and the vineyards face southwest. The Sur Gamay yields a complex wine that often requires several years to express its full character marked by notes of honey and minerals.