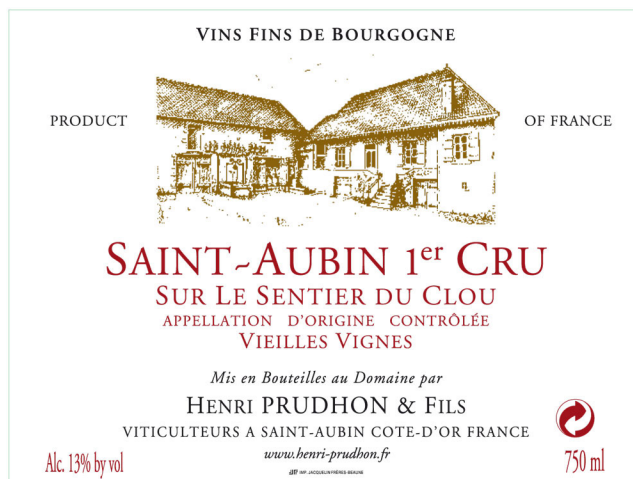


Henri Prudhon & Fils



Saint Aubin Blanc Sur le Sentier du Clou 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 in the Sur le Sentier du Clou lieu-dit just east of the village of Saint Aubin
- **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:

The Prudhons have both Chardonnay and Pinot Noir planted in this lieu-dit, with almost a half hectare planted to Chardonnay on the hillside northeast of the village. The age of the vines and excellent exposure produce a wine of precision and character with firm minerality and broad shoulders.