

Henri Prudhon & Fils



Saint Aubin Blanc Le Ban



At a Glance:

- **Appellation:** AOC Saint Aubin
- **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 various sites in Saint Aubin totaling 2.67 ha.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average range from 10-60 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 neutral 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:** 8-10 months in 228-l neutral barrels
- **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 village level white is sourced from multiple parcels that cover 2.66 ha; the bulk of the vineyards are hillside situated and are found in the southwestern quadrant of the village. No new oak is utilized on this cuvée and the élevage is about eight months long.