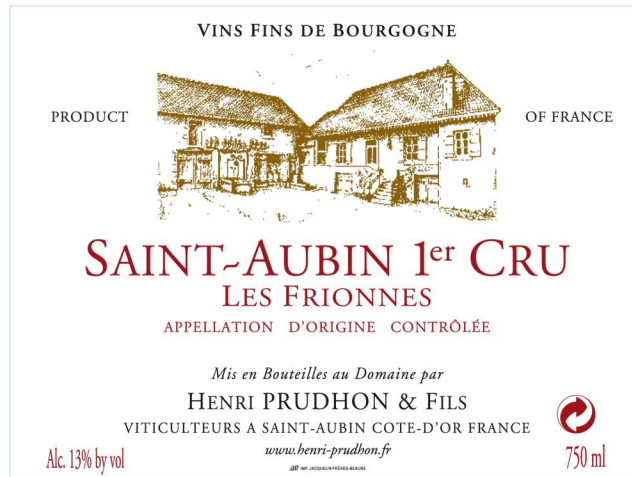


# Henri Prudhon & Fils



## Saint Aubin Rouge Les Frionnes 1er Cru



### At a Glance:

- **Appellation:** AOC Saint Aubin 1er Cru
- **Encépagement:** Pinot Noir (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 1-ha plot between Saint Aubin and Gamay
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are c. 45 years old. Trained in Cordon de Royat 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 stainless-steel tanks following total destemming and a 1-2 day cold soak.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 15-18 months in 228-l barrels (less than 10% 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:

Like the Perrières in white, the Frionnes in red was the first of the 1er Cru Saint Aubins to be bottled for sale directly from the domaine in the early 1980's. The Prudhons give this intensely fruity wine less aging in barrel (virtually no new oak) and bottle this cuvée just prior to the next year's harvest.