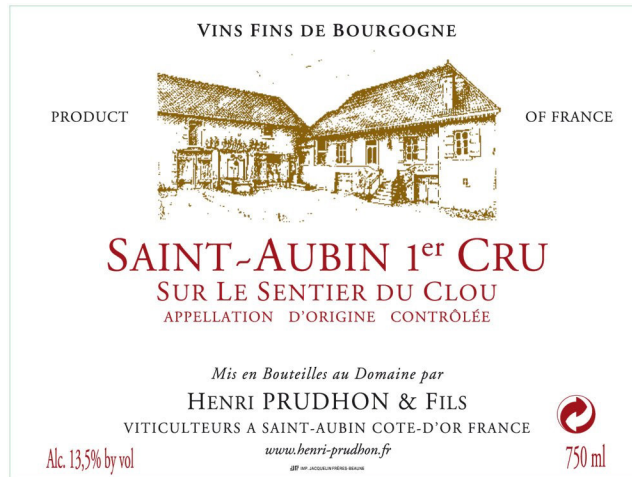


Henri Prudhon & Fils



Saint Aubin Rouge Sur le Sentier du Clou 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 multiple parcels with the Sentier du Clou lieu-dit totaling 1.5 ha
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 40-80 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:

This wine is from some of the oldest vines in the estate and is perhaps the most serious and complex of the red wines of the domaine, with a character dominated by red fruits and spices supported by substantial backbone.