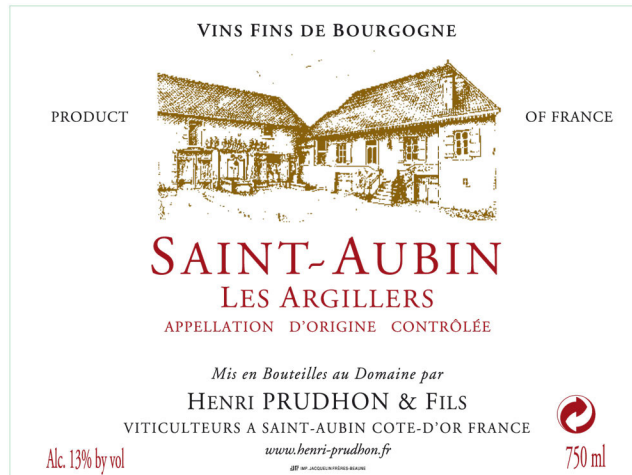


# Henri Prudhon & Fils



## Saint Aubin Rouge Les Argillers



### At a Glance:

- **Appellation:** AOC Saint Aubin
- **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 several parcels in Saint Aubin that total 2.3 ha.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 30-60 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 Saint Aubin red village wine tends to be snappy, mineral-driven, and floral—less about Pinot Noir plushness and more about the freshness and drive of a cool-climate red wine. This is a classic version of this appellation with considerable spice, excellent red fruit and subtle tannins.