

# SAVIGNY-LÈS-BEAUNE



## Appellation Savigny-lès-Beaune

#### Specific area

Les Peuillets (66%) / Ez Connardises (33%) "Peuillets" comes from "puelle" or "peule" meaning young wood; a young wood must have been planted in this climat before vines were cultivated. "Ez Connardises" comes from the French word for duck, "Canard", a name that recalls the ancient presence of wild ducks in this part of the Côte.

## Grape variety

Pinot Noir

### Terroir

- Soil:
- Stony clay-limestone, predominantly sandy, very well-drained.
- clay on alluvium
- Locations: bottom of hillside, gentle slope. Alluvial cone.
- Elevation: 240 metres

## Vineyard

Year of planting:

- Les Peuillets : 1999
- Ez Connardises : 1998

## Area cultivated 0.54 Ha

## Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table.

### Vatting / Maturing

Vatting: infusion for 10 to 14 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir. Aged in French oak barrels, 15% to 25% of which are new, for 11 to 16 months. No fining, light filtration if necessary, depending on turbidity.

#### Bottling

Following the recommendations of the lunar calendar.

#### Tasting notes

Savigny-lès-Beaune reveals a seductive aromatic range of ripe red fruits and spices. On the palate, it stands out for its roundness and generous volume, offering a perfectly balanced taste experience. The silky, elegant tannins give this wine remarkable harmony and finesse.