DOMAINE
JEAN-BAPTISTE
BOUDIER

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.

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