

SAVIGNY-LES-BEAUNE 1^{er} CRU "LES VERGELESSES"

AREA 50 ares

GRAPE Pinot noir

LOCAL

Southeast exposure, clay-limestone soil.
Vineyard on a hillside.

AVERAGE AGE OF THE VINE 50 years

PERFORMANCE / HECTARE 48 hl

CULTURE OF THE VINE

The greatest attention is given to the cultivation of the vine.

Plowing is applied on the whole field. The main principles are applied to obtain very beautiful grapes: short pruning, severe disbudding, high trimming, leaf stripping and possibly harvest in green.

HARVEST

The date of harvest is defined by a monitoring of maturity and daily tasting of berries.

Manual harvesting, sorting in the vineyard and in the vats room.

CUVAISON

Between 80 and 100% of the harvest is destemmed.
The proportion of whole grapes is defined according to the ripeness of the stalks.

Cold maceration between 7 to 10 days. Native yeast.
Total duration of the vatting: from 18 to 24 days.
Pigging, reassembling and vatting are defined according to daily tastings.

BREEDING

12 months in French oak barrels. 30% new barrels then racking and assembling the different barrels in stainless steel tanks for 3 to 6 months, bringing the total duration of the breeding to 18 months.

Bottled by us.

TASTING

Deep ruby color. Open nose with hints of ripe fruit and spices. Beautiful attack on the palate, beautiful tannins of ripe grapes, gourmet wine.

FOOD AGREEMENT

All types of poultry and white meats.

