



# SAVIGNY- LÈS-BEAUNE PREMIER CRU AUX VERGELESSES

*« A chardonnay  
from a village  
known for its  
red wines: a  
curiosity ! »*

## SPECIFIC VINEYARD AND SURFACE

Aux Vergelesses [ 0,5892 Ha ]

## CHARACTERISTICS OF THE VINEYARD

Situated on the border to Pernand-Vergelesses, this steep climate is facing East. Marl limestone base with clay ideal for these 30-years old Chardonnays. But in Savigny less than 11 Hectares of Premier Cru are planted in Chardonnay : a curiosity !

## NUMBER OF BOTTLES PRODUCED

About 2400 bottles are produced each year.

## VINIFICATION AND AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 25 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 16 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

## TASTING NOTES

Golden colour with emerald highlights. The intense and seductive nose reveals notes of white peaches. The mouth is ample, fleshy and appetizing.

## FOOD AND WINE PAIRING

Goat cheese, Gruyères, Comté or Citeaux will appreciate its pleasant and relaxing finish. As an aperitif, let your friends discover this little-known appellation !

