



Savigny-les-Beaune "Vieilles Vignes" Blanc

The vines are located in the regional appellation area of the commune of Savigny-Les-Beaune. The vines are located on the Gollardes and Vermots terroirs above. The vineyards are in the valley, where the wind is stronger and the temperatures colder, which means that the grapes ripen later. Soil: The subsoil is made up of very hard limestone gravel (poor soil) which gives the wine its minerality. The vines are pruned using the Guyot method and various green harvesting techniques (disbudding, trellising, pollarding).

VINIFICATION

The grapes are harvested by hand, sorted on the vines and then in the winery, before being pressed (pneumatic press) to ensure slow extraction.

REFINEMENT

Racking after a light settling. The grape must is placed in 500-litre French oak barrels (10% new barrels) for alcoholic and malolactic fermentation using indigenous yeasts and bacteria. The wine is matured on its fine lees for 15 months. No stirring of the lees. One month before bottling, the wine from the different barrels is placed in a stainless steel vat for blending. The wine is racked before fining and lightly filtered before bottling. Bottling follows the lunar calendar.

TASTING

Aromatically rich wine with floral and fruity notes and lots of freshness on the palate.

MEALS

Goes well with sushi, freshwater fish in white sauce, cheese (Gruyère, goat's cheese), etc. Serve at 12°C