



Savigny-lès-Beaune Les Bourgeots

Parcel : Les Bourgeots

Acreage : 0.74 hectare

Cépage : Pinot noir

Type of soil : shallow and highly filtering with with lands and gravel

Years of planting : 1950

Winemaking process and aging : grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for a year (with 15% of new barrels renewed every year) followed by two to three months in tanks. Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : very elegant and delicate wine. The nose presents red fruits and the mouth soft tanins. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : immediately to five years