



Savigny-lès-Beaune Premier cru Les Peuillets

Parcel : Les Peuillets

Acreage : 0.19 hectare

Cépage : Pinot noir

Type of soil : clay-limestone

Years of planting : 1945

Winemaking process and aging : on this early terroir 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 25% of new barrels renewed every year) followed by three months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : the nose opens on spicy notes followed by a concentrated and silky wine in the mouth. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : from one to six years