



AOC Savigny-Lès-Beaune, Clos du Village, Bourgogne, France



LOCATION

Situated in the westernmost reaches of the Savigny-lès-Beaune AOC within the quaint hamlet of Le Village, this vineyard boasts a rich limestone soil. This enclosed walled plot is partly planted with the Pinot Blanc grape variety (approximately 20%).

TERROIR

The south-facing exposure, coupled with a very white soil, provides excellent ripening conditions and abundant luminosity. Situated at the exit of the Combe de Barboron, this plot benefits from cool winds descending from the Hautes-Côtes de Beaune, naturally regulating the temperature of the clos.

WINEMAKING

Harvesting is done manually, followed by a slow pressing lasting 3 hours.

AGEING

Maturation takes place in oak barrels (no new barrels) for a duration of 15 months.

VARIETALS

13 % VOL.

Chardonnay 80%, Pinot blanc 20%

TASTING

This wine releases aromas of citrus, spices, and white flowers. On the palate, the wine is lively, tender, culminating in a persistent and delightfully tangy finish.



