



Savigny-lès-Beaune "Clos du Village"

AOC Savigny-lès-Beaune, Clos du Village,



The freshness and the tightness we have in this wine can absolutely describe what our Savigny white is.

THE VINTAGE

1143 bottles have been produced in 2018.

LOCATION

This cuvée comes from the west side of Savigny in the Lieu dit called "le Village" it's a small plot of 0.2 hectares with a wall all around.

This plot is south facing and its white soil brings a nice maturity for the grapes.

TERROIR

In this parcel we can find some pinot blanc with an average of 50 years old vines.

This soil is composed of clay and white marl.

We purchase a part of the grapes to the unique owner of this Clos.

WINEMAKING

Harvesting is manual and followed by slow pressing of 3 hours.

Aged in oak barrels (no new barrels) for a period of 15 months.

VARIETAL

Chardonnay 100%

TASTING

This wine has a slightly chalky bouquet, tight at first, but it soon finds its voice. The limestone soils really come through more on the palate, which displays a superb line of acidity and a vivacious finish with orange zest, grapefruit and white peach notes lingering in the mouth.

