



## 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.

