



Savigny-Lès-Beaune 1^{er} Cru « Les Vergelesses »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration last around 3 weeks with extraction carried out via pumping over and punching down operations. In general, the grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which 30% are new.

TERROIR

An east-facing parcel situated mid slope. Very stony, shallow, clay soil.

Les Vergelesses: This name relates to the proximity of an old Roman road running « from Beaune to Vergy ». The name is made up of two words: Vergy and lesse (up there). This may refer to the fact that the parcels border the road which climbs « up there », in Vergy...

TASTING NOTES

Ruby red hue with pronounced crimson tints. Very expressive with red fruit and violets on the nose. The wine reveals aromas of red fruit and light spices on the palate. The tannins are lovely and smooth, giving the wine a pleasant finish.

FOOD-WINE PAIRING

Meat, cheese.

