



SAVIGNY-LES-BEAUNE

WHITE

2018



FR-BIO-01
Agriculture France

The vineyards of Savigny-lès-Beaune have belonged to the Dukes of Burgundy, the clergy, the Knights of Malta and the feudal lords. On the slopes rising above the village, our two plots enjoy a perfect southerly aspect, with soils rich in marl and limestone.

HISTORY

Les Dessus-Vermots and Les Gollardes are two lovely white *Village* appellations in Savigny-lès-Beaune, which sit side by side at around 300 meters above sea level when one leaves the center of Savigny and climbs up towards Bouilland. These *climats* face south, the most favorable orientation, and benefit from the protection of the valley. The soil here is gray marl and limestone-rich “white earth”, resulting in very mineral characteristics. “From the quarries of Savigny, they used to extract blocks used in chimneys, slabs, etc.,” wrote Dr Denis Morelot (1831). “This sums up the virtues of Savigny: these wines can stand alongside the best wines in the whole of the Côte d’Or. They are firm, forthright, full of fire and bouquet, and they have the precious advantage of keeping for a long time.” (Taken from *Statistique de la Vigne dans le département de la Côte-d’Or*, Dijon and Paris, 1831).

Les Vermots is located alongside the Rhoin, a stream which runs off the Côte. Its name is probably a reference to the former presence of trees in the area – alders, or *vernes* in old French. In 1826, this *climat* was recorded as Les Vernots.

Les Gollardes is situated in a dry, stony area near the forest lodge known as Grand Hâ, above the area known as Les Goudelettes. The name comes from the old French *golle*, *goule*, *gollot*: a narrow passage in the shape of a neck, throat, or gullet. This vineyard is effectively made up of several plots that resemble a funnel. This starts at Les Goudelettes, and widens out at the top of the slope near Les Perrières (From *Climats et lieux-dits des grands vignobles de Bourgogne*, by Marie-Hélène Landrieu-Lussigny and Sylvain Pitiot, 2012).

OUR PARCEL

Grape variety: 100% chardonnay

Soil and subsoil: clayey and calcareous subsoil

Planting density: 10 000 vines/ha

Total surface : 1.0682 ha

Training: Guyot

Vineyard news: Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

DESSUS LES VERMOTS

Surface: 0,4427 ha

Exposure: South west

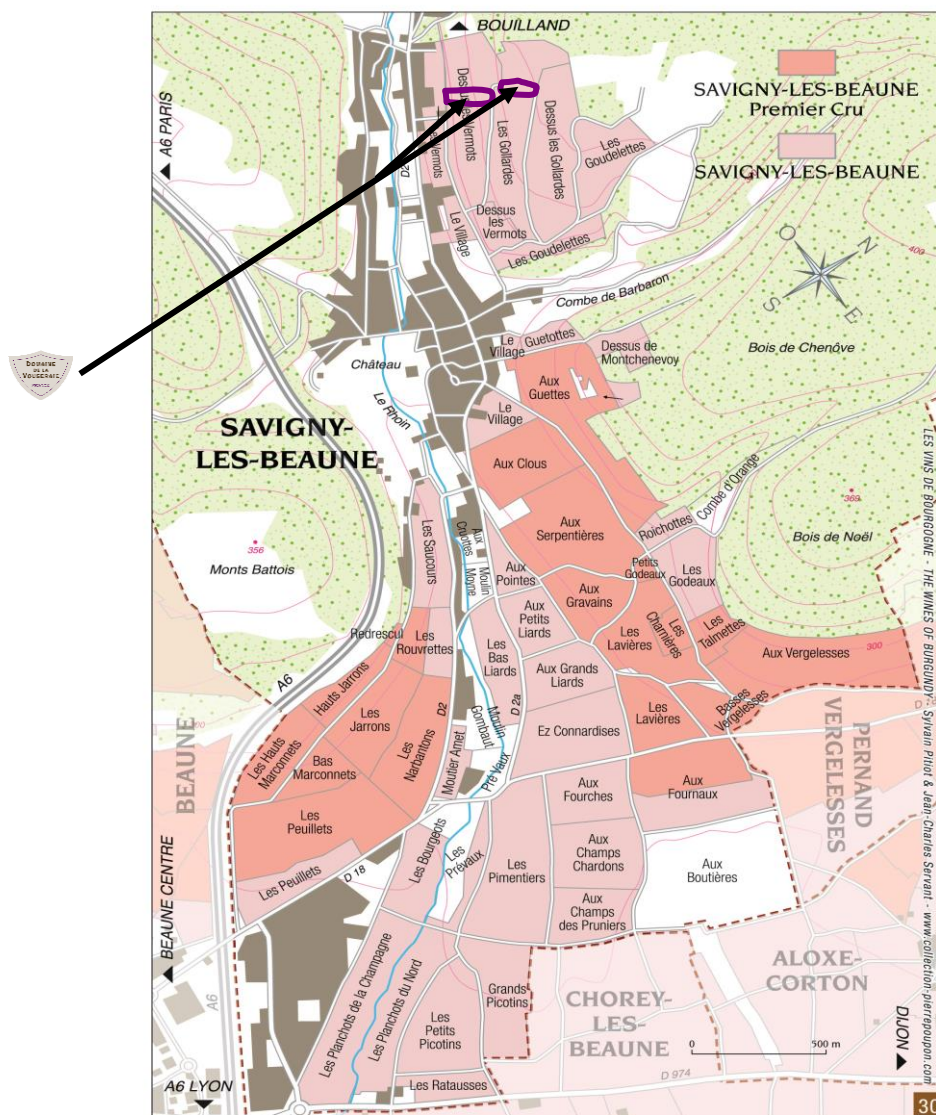
Plantings: 1986/1987

LES GOLLARDES

Surface: 0,6255 ha

Exposure: South west

Plantings: 1990/1991 1993/1994 1997/1998



HARVEST

Harvest date: Septembre 11th and 12th , 2018 (root days).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 62.5 hl/ha

VINIFICATION

Pressurage of full grapes for 2h30.

Settling: 12 hours

Start fermentation in stainless steel tank and finish in oak barrels.

Pneumatic press.

AGEING

Length: 16 months in oak barrels and 2 months in stainless steel tank.

Percentage of new barrels: 30%

Toasting: medium heat.

Source of wood: Allier and Citeaux

Stirring of the lees: once a month during the fruit days and rising moon until December.

No raked.

Soft filtration.

BOTTLING

April 29th 2020 (flower day)

Limited to 8482 bottles.