

Savigny-Lès-Beaune Les Planchots 2023

Balance and maturity are the two words that come to mind when Savigny's vineyards are mentioned.

They are located three kilometres north of Beaune.



TASTING NOTES

With its elegant dark ruby color, this wine releases aromas of candied prunes, enhanced by delicate smoky notes and subtle floral fragrances. On the palate, it reveals an aromatic intensity of red fruits, supported by firm tannins. Although this wine can be slightly tannic in its youth, it will soften with age.

ORIGIN

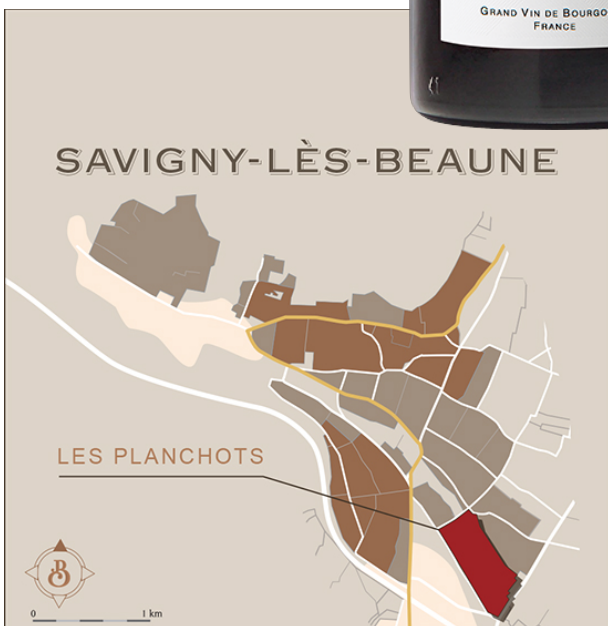
This appellation boasts 180 ha of "Village" appellation. Savigny's vineyards form a V-shape and are located at the meeting place of a valley and the plain, offering some of the most picturesque scenery in the Côte d'Or. The climate "Les Planchots" is located at the entrance to the Savigny-Lès-Beaune valley, close to the national road. The Rhoin river runs through the middle of the plot. Planchot is the Burgundian derivative of Planche (from late Latin Planca). Since the Middle Ages, one has called Planche a footbridge, a little bridge made with planks enabling people and animals to cross a river on foot.

VITICULTURE

Grape variety: pinot noir
Soils: mostly marly and fairly deep.
Orientation: South
Surface area under vine: 0.3285 ha
Pruning: Guyot system
Yield: 55 hL/ha
Average age of the vines: 54 years old.

VINIFICATION

Harvest date: 16 September 2023.
The grapes were handpicked. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.
At the winery: the grapes were 50% destemmed but not crushed and were gravity-fed into tanks. Maceration of 17 days of which 2 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 1 punching of the cap.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 14 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: by gravity on December 19, 2024, unfinned wine, very light lenticular filtration.

Number of bottles: 2,404.

VINTAGE

Fruity and generous

The 2023 vintage experienced unpredictable weather conditions, making work in the vineyards essential for grape quality. Harvesting began in early September under intense heat with the Chardonnays to avoid over-ripening, followed by the reds. The whites will spend two winters in the cellar, while the Pinot Noirs will have undergone short ageing to preserve the fruity aromas. A vintage that brings out the best in each terroir, offering wines that are bright and delicious.

Ageing potential: from 6 to 9 years.

“...terrestrial & celestial...”

Maison Jean-Claude Boisset is a jewel of Burgundy, whose beating heart is Les Ursulines, divine address in Nuits-Saint-Georges. The winery, built on the site of a 17th century convent, is a unique place, connecting heaven and earth, fully integrated into the geography of the surrounding vineyards.

Serving the winemaking and aging of the greatest wines of Burgundy, it focuses the history, experience and know-how of the family. Produced in very limited quantities, these wines show elegance and, above all, finesse.



Grégory Patriat, viniculturist, signs the wines of the Maison, a Collection that represents both the most prestigious climats, and the most exclusive.

They are the fruit of intense viticulture and traditional, non-interventionist vinification in the Ursulines winery in Nuits-Saint-Georges.

These small, hand-stitched cuvées are forthright, precise, silky, and resolutely fruity wines with wonderful ageing potential.



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