

THE VINE

Our plots

Billard 85

Surface: 0.1946 ha

Geographical situation: parcel on a steep slope.

Exposure: East

Plantings: 1985/1986

Billard 75

Surface: 0.13 ha

Geographical situation: parcel on a steep slope.

Exposure: East

Plantings: 1975/1977

(more in the next section)

Our vines

(Our parcels - continued)

Billard 30

Surface: 0.4142 ha

Parcel on steep

Exposure: East

Plantings: 1929/1930

Cabane / Dévers

Surface: 1.0939 ha

Geographical situation: arcel on steep

Exposure: East

Plantings: 1959/1960 - 1962/1963 - 1967/1968

Geographic situation: Like a map unfolding, the Côte de Beaune widens at Savigny. The slopes rise gently at first, then more steeply, with vines laid out on either side of a small stream, the Rhoin. On one side is Pernand-Vergelesses, on the other Beaune, under the Monts Battois. Les Marconnets is in an excellent site on the Beaune side.

Grape variety: 100% Pinot Noir

Soil and subsoil: very sandy, pebbly soil, rich in iron. Clayey silt, only slightly calcareous.

Planting density: 10 000 vines/ha

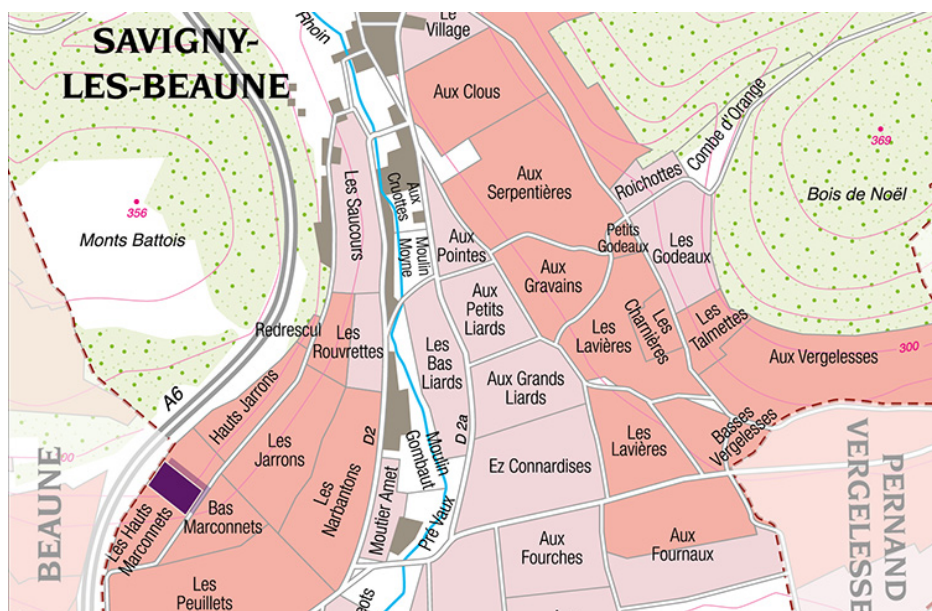
Total surface: 1.83 ha

Rootstock: 100% of massal selection.

Organic agriculture. Received official approval Ecocert in 2000. Biodynamic agriculture since 2001.

Pruning: Guyot

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



SAVIGNY-LES-BEAUNE PREMIER CRU | Les Marconnets 2022



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THE WINE

Vinification

Harvest date: August 28th and 29th 2022 (fruit and root day).
Selection: hand-sorted in the vineyard and on arrival in the winery.
Yield: 49.4 hl/ha

Grapes not crushed and vatted by gravity.
No yeast addition. Gravity vated.
Maceration: pre-fermentation, cold (12-15° C) during 5 days.
Vatting-time: 20 days.
Light pumping-over once a day until the end of vatting time.
Pressing with the vertical press.

Ageing

Length: 16 months.
Type: in oak barrels.
Percentage of new barrels: 20 %
Toasting: long and slow.
Source of wood: Allier and Citeaux area.
No new barrels racked.
Light and soft filtration. No fining.

Bottling

February 14th and 15th 2024 (leaf and fruit day).
Limited to 13631 bottles.

