

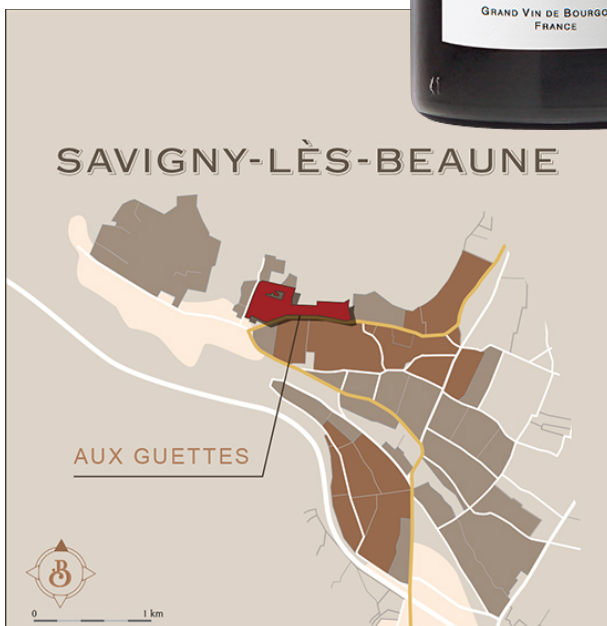
Savigny-Lès-Beaune 1er Cru Aux Guettes 2020

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

Wrapped in a pretty ruby color, this wine reveals aromas of fresh black fruits, violets associated with vanilla notes. On the palate, this fleshy and velvety wine reveals a slightly acidic finish. A wine that makes you salivate!



ORIGIN

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. These vineyards are of ancient lineage. For much of their history, they belonged to the domaine of the Dukes of Bourgogne, to neighbouring religious houses, or to the Knights of Malta. An imposing 14th century castle testifies to the appellation's aristocratic qualifications.

Located on the hillside below the Chenôve Woods to the east of the village, the plot "Aux Guettes" is facing due south. The soil is quite complex: mixture of limestone pebbles, scree and clay. This is one of the most famous climates of the appellation.

The name "Guettes" has its origin in the verb "watch". The name thus indicated the places in altitude where one could supervise the country and the roads.

VITICULTURE

Grape variety: pinot noir

Soils: complex, mixture of limestone, scree and clay.

Orientation: South

Surface area under vine: 0.5633 ha

Pruning: Guyot system

Yield: 32 hL/ha

Average age of the vines: 46 years old.

VINIFICATION

Harvest date: 26 August 2020.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches of 23 days including 4 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 3 punchings 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 in December 2021, the wine was very gently filtered before being bottled using gravity.

Number of bottles: 893.

VINTAGE

Balanced and concentrated

The harvests happened back-to-front! They began with the reds ripening before the whites. The harvest was very disease-free but we had to eliminate sunburnt berries, especially in the case of the Pinot Noir vines as the Chardonnays had coped better with the heat. Quality was definitely good, but relatively low juice yields has resulted in Pinot Noirs with high colour and aromatic intensity. On the other hand, the Chardonnay vines produced adequate yields with a good balance of sugar and acidity. This optimal ripeness enabled us to harvest the red grapes in certain plots according to the 'vendange entière' approach, where stalks are fermented along with the grapes.

'Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential. Summer fruit coulis notes definitely have the upper hand in this year's vintage! The whites are nicely-balanced, but it's too early to be more precise. Watch this space...' Grégory Patriat.

Ageing potential: From 7 to 12 years.



JEAN-CLAUDE BOISSET