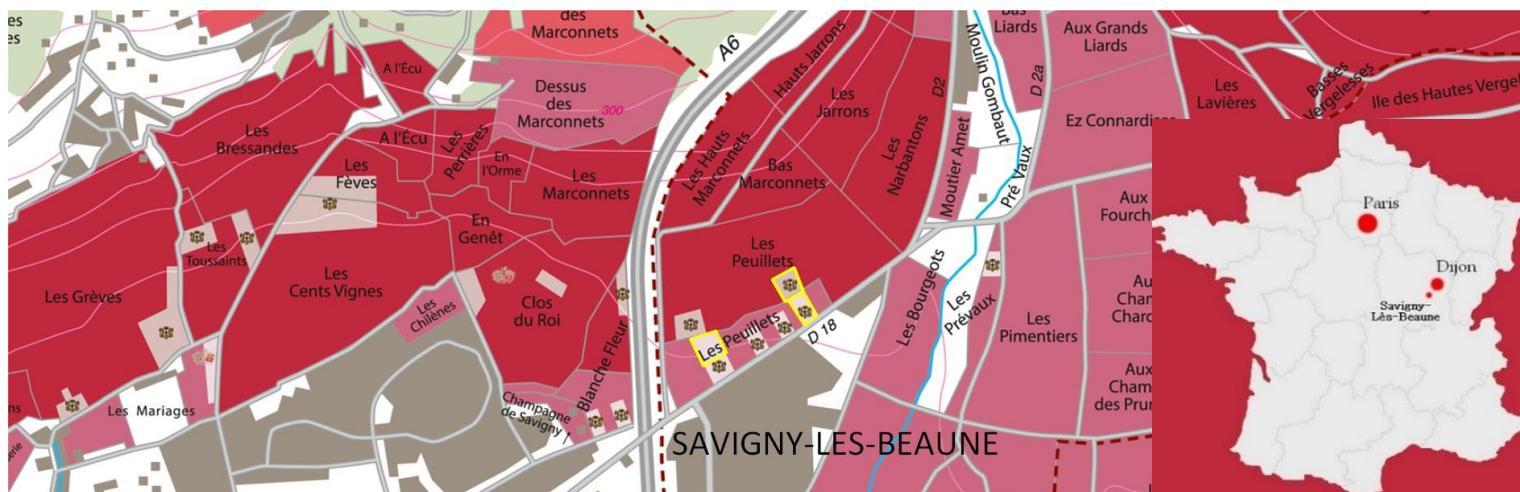


CLIMAT CARD

SAVIGNY-LES-BEAUNE LES PEUILLETS 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

The Peuillets area is one of the earliest to be harvested. This Savigny comes from two plots for a total surface of 1.62 ha, located on a shallow well-drained soil.

Name of the climat : Les Peuillets

Operated vineyard surface : 1.62 hectares

Grape variety : Pinot Noir

Soil : clay-limestone, slightly gravel

Exposure : East

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting and an optical sorting of the grapes

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (30%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

Time of ageing : 15 months

TASTING

The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with a good structure.

Service Temperature between 15° and 17°C *Food & wine pairings* 🍷 🍴

Cellaring potential from now to 8 years

