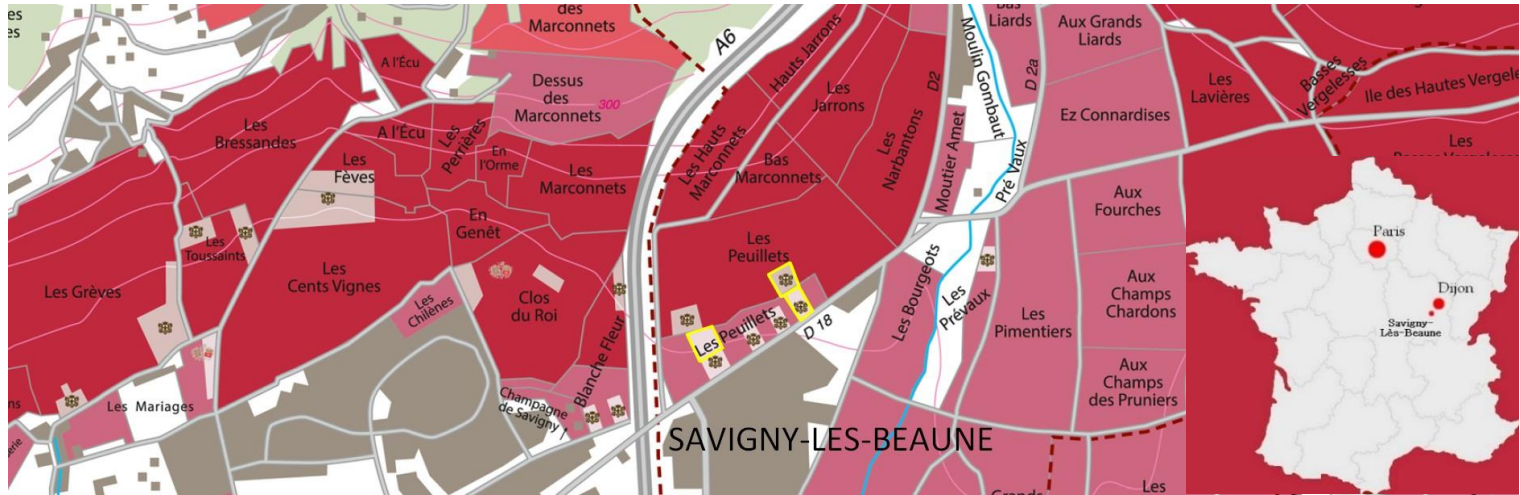


CLIMAT CARD

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



CHÂTEAU DE MEURSAULT



CLIMAT

The Peuillets sector is one of the earliest to be harvested. This Savigny comes from two plots for a total surface of 1.62 ha, composed of 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 : Eastern exposure

Location : bottom of the hillside

VINIFICATION AND AGEING

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

Vinification : after the destalking of the grapes, its juice, skin and pulp are put into the vat for 15 to 18 days for the prefermentary cold maceration, then followed by an alcoholic fermentation during 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 the small red and black fruits -blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with good structure.

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

Cellaring potential from now to 8 years