



SAVIGNY-LES-BEAUNE VIEILLES VIGNES

Red fruit and elegance



PRESENTATION

A lovely expression from the village of Savigny les Beaune: a blend of different climats such as Petits Picotins, Planchots, Saucours and Godeaux: white or reddish limestone soils on either side of the Combe de Savigny alluvial cone, a fairly stony plot at mid-altitude and at the foot of the slope.

VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

VINIFICATION

Harvesting by hand into crates, careful sorting on a vibrating table, traditional vinification (cap punching and pumping over) with indigenous yeasts, a small proportion of the harvest (15%) is kept in whole bunches, rather long maceration (more than 15 days), temperature control at the end of alcoholic fermentation to ensure a good polymerisation of the tannins, gravity-fed transfer into barrel in the cool vaulted cellar, ageing in oak barrels for 10-12 months, 25% new barrels, blending in stainless steel vats after racking where the wine is pumped using air, and lastly bottling without filtration.

TASTING & PAIRING

Very fruity, discreet tannins, fine and round wines that can be enjoyed young or cellar-aged for a few years. Suggested food pairing: stuffed quail or pigeon.

KEY INFO

Region: Bourgogne
Varietal: Pinot Noir
Colour: red

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