

Savigny-lès-Beaune Les Lavières 2023

Premier Cru



Acquisition date: 1909

One of the most beautiful climats of the appellation. Its name comes from the *laves*: thin, flat stones once quarried from the soil and used to cover traditional Burgundy roofs.

Tasting Profile

Delicate bouquet with berry fruit notes. On the palate, seductive with the subtle intensity of its aromas and for its tenderness.



Pinot noir



5 to 7 years or more
Ageing potential



17°C and 18°C
Serving temperature



Ongoing organic certification and biodynamic conversion



South
Exposure



3,94 ha / 17,66 ha
Surface area

Expertise

Harvest: September 8 & 9, 2023

Manual, in small crates of 13 kg.
Meticulous sorting of each bunch.

Vinification

Whole cluster: 30%

Ageing in barrel

20 months in French oak.
New oak: 35%

Terroir

Soil

Calcareous clay



Winemaker's notes

A very pretty pinot nose, fine and elegant, with notes of Burlat cherries and gentle spices. The palate is smooth and ripe, revealing aromas of raisins, black jammy fruits, and soft spices on the finish.

