

Savigny-Lès-Beaune

Region

AOP Savigny-Lès-Beaune

Viticultural Notes

The domaine owns three parcels that make up the Savigny-Lès-Beaune: 0.12ha Planchot (45 years old), 0.20ha Les Pimentiers (50 years old), 0.35ha Aux Fourneaux (50% 35 years old, 50% 50 years old). Grapes are hand-harvested and hand-sorted.

Vintage Notes

2015 Vintage: An extraordinary year for red wines across the Côte d'Or. The mild, wet winter helped replenish water tables for what would be a very dry growing season. The drought conditions persisted from June through August stressing some vineyards, however older vines with their deep root systems fared better than younger vines. Leading up to harvest temperatures were cooler which helped to preserve acidities. Dry conditions lead to lower yields and the grapes to develop a thicker skin, which meant tannins needed to be managed appropriately in the winery to ensure balanced wines. Reds show great depth of color with rich structure, ample fruit and body, coupled with balanced acidities.

Wine	Savigny-Lès-Beaune
Estate	Domaine Laleure-Piot
Vintage	2015
Varietal	100% Pinot Noir
Region	AOP Savigny-Lès-Beaune
Vineyard	Planchot, Pimentiers, Fourneaux
Vine Age	35-50 years
Soil	Clay-limestone
Farming	Traditional viticulture following the lunar/biodynamic calendar
Fermentation	50% destemming. No crushing. Whole berry and whole bunch cold soak for 5 to 7 days. Natural yeast fermentation with one punchdown per day during active cycle. Decantation of free run juice and first press (0.6 bars pressure).
Aging	12 months in 20-25% new French oak. No fining or filtering. Bottling by gravity on "fruit" day according to biodynamic calendar.
Alcohol	13%

