

## Savigny-lès-Beaune 1er Cru LES VERGELESSES





**Surface**: A parcel of 0.5892 ha. Planted between 1989 and 1999.

**Soil** : Limestone East orientation

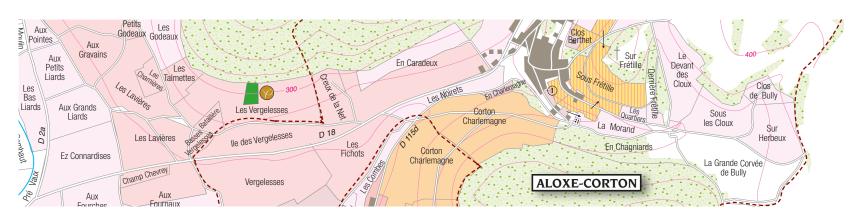
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

At Savigny-lès-Beaune, the climat of Les Vergelesses sits atop a slope, which is quite rare. The climats and plots at Savigny-lès-Beaune and Pernand-Vergelesses are very long and wide, and cover a large area. The name comes from the old French "Vergel(l)e" meaning small stick or branch, because in olden times these fields were cultivated in long, narrow strips of earth. The name appeared in 1234, in the Martyrologe de Notre-Dame de Beaune.

## VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (around 15% new) for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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