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# SAVIGNY-LES-BEAUNE

## Les Grands Picotins

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### TERROIR

The village of Savigny-Lès-Beaune is located between la Montagne de Corton and Beaune.

The Grands Picotins plot borders Les Beaumonts plot in Chorey-Lès-Beaune and got its name from a unit formerly used to measure oats, which were probably cultivated in this plot to feed the horses.

The rolled pebbles in the soil make it particularly draining.

### VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

### WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration in stainless steel tanks for 15 to 20 days with 30% to 70% of whole cluster - depending on the vintage - using wild yeasts only. Daily pump overs.

Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

Pneumatically pressed and placed in barrels that are several wines old.

Aged for 12 months without racking.

The wine is neither filtered, not fined.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.35

Planting date: 1962

Soil: Clay and limestone

Altitude (m): 240

Exposure: South/South-West

Density (vines/ha): 10,000

Ageing potential: 3 to 7 years

