



DOMAINE FRANÇOISE ANDRÉ  
OWNER-HARVESTING/ BEAUNE / BOURGOGNE



## Savignyles-Beaune Premier Cru “Les Jarrons”

The harvest is done manually with a careful sorting of the grapes. The destemming is carried out in a way which reinforces the delicacy of the Pinot Noir and the elegance of the tannins. A pre-fermentation maceration of about 7 days is carried out in temperature-controlled vats which guarantee precision in the different stages of vinification. During alcoholic fermentation, the must is tasted daily and adjustments are made by pressing and/or pumping over techniques, depending on the progression in the vat. The objective is to allow optimal extraction of the elements from the skins while limiting the coarse elements from the seeds as much as possible. Devatting takes place within 20 days of the date of the grape harvest. The musts are then aged in 228 liter barrels for 12 months.

The proportion of new barrels, approximately 25 to 30% per year, is deliberately moderate in order to let the terroir of the appellation express itself. In partnership with our barrel makers, a true match is sought between the type of barrel and the character of the wine.

### Vintage 2020

This vineyard was bought in 2019, first vintage produced in 2020.

Area  
1 ha 20a 01c  
Age of the vines  
78 years  
Soil type  
Clay limestone  
Average annual production  
5600

