



DOMAINE FRANÇOISE ANDRÉ  
OWNER-HARVESTING/ BEAUNE / BOURGOGNE



## Savigny Les Beaune Premier Cru “Les Vergelesses”

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 2018

A light magenta tone with good intensity, the suppleness of this wine combines with the freshness of its tannin. Though it would be worthwhile to lay this wine down to mature, it is nevertheless quite delicious today !

### Vintage 2019

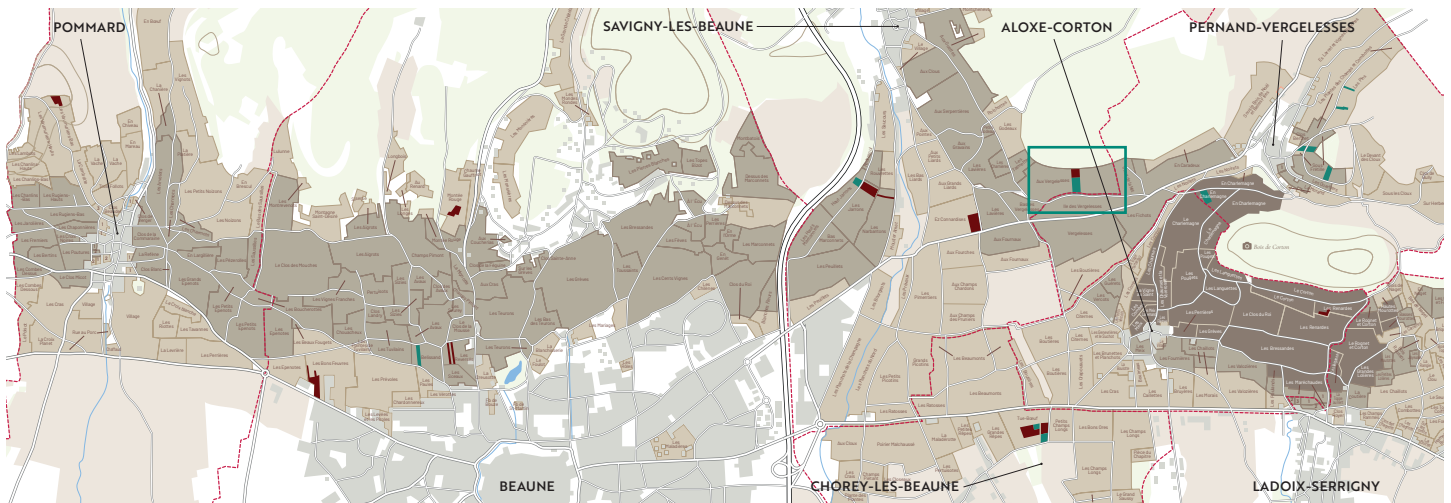
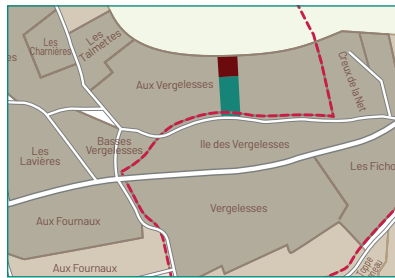
Dressed up in a dark juice, this intensely coloured Savigny has put on its full pinot noir helmet. After airing, its scent is that of one's beloved, of the amorous suitor of pinot noir. Its mineral nature explodes in broad daylight. The freshness of its tannin is matched only by the purity of its juice. A Savigny like no other.

Area  
43a 31c

Age of the vines  
70 years

Soil type  
Clay limestone

Average annual production  
1950



Grand Cru Premier Cru Appellation Village Appellation Régionale Vignes du Domaine