



SAVIGNY-LES-BEAUNE 1^{ER} CRU
« LES MARCONNETS »
2019



FR-BIO-01
Agriculture France

Over the ages the Savigny-lès-Beaune vineyards have belonged to the Dukes of Burgundy, the clergy, the Knights of Malta, and local gentry. Les Marconnets is in a splendid location on the Beaune side of the steep hillside. The soil, though calcareous further down the hill, is sandy and pebbly here, rich in iron, ideal for our oldish vines.

HISTORY

“Lick your lips three times and pay this wine a complement”, as they used to say about Savigny wine. The advice is still valid today, given the lively nature of this “nourishing, theological, morale-boosting” wine.

The Les Marconnets climat straddles the border between Beaune and Savigny. It is mentioned several times in the Martyrology of Beaune in the 13th century: supervineam de Marconain (1270), super vineam que est in fossa de Marconnay (1294). The name is derived from a spring and a stream.

Jules Guyot (1807-1872), author of several books on vines and wine, spent time here with the Comte de La Loyère, who worked to modernise wine-growing methods in the 19th century. Jules Guyot gave his name to the training method he developed.

OUR VINES

Geographic situation: Like a map unfolding, the Côte de Beaune widens at Savigny. The slopes rise gently at first, then more steeply, with vines laid out on either side of a small stream, the Rhoin. On one side is Pernand-Vergelesses, on the other Beaune, under the Mont Battois. Les Marconnets is in an excellent site on the Beaune side.

Grape variety: 100% Pinot Noir

Soil and subsoil: very sandy, pebbly soil, rich in iron. Clayey silt, only slightly calcareous.

Planting density: 10 000 vines/ha

Total surface: 1,83 ha

Rootstock: 100% of massal selection.

Organic agriculture. Received official approval ECOCERT in 2000.

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

Vineyard news: Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

Billard 85

Surface: 0,1946 ha

Geographical situation: parcel on a steep slope.

Exposure: East-facing.

Plantings: 1985/1986

Billard 75

Surface: 0,13 ha

Geographical situation: parcel on a steep slope.

Exposure: East-facing.

Plantings: 1975/1977

Billard 30

Surface: 0,4142 ha

Parcel on steep

Exposure: East-facing.

Plantings: 1929/1930

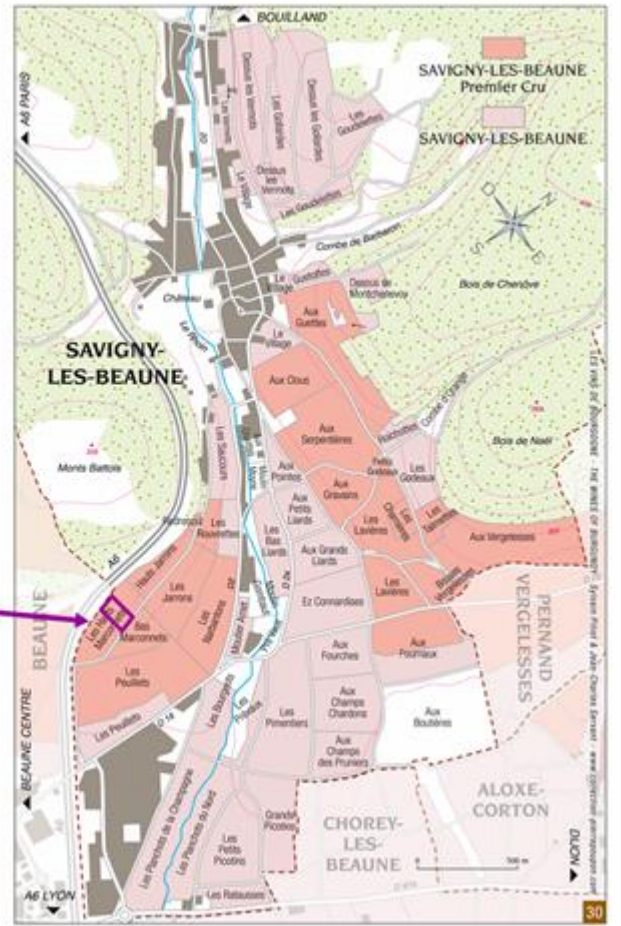
Cabane / Dévers

Surface: 1,0939 ha

Geographical situation: arcel on steep

Exposure: East-facing.

Plantings: 1959/1960 1962/1963 1967/1968



HARVEST

Harvest date: September 13th and 14th , 2019 (fruit and leaf day).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 29.9 hl/ha

VINIFICATION

27% of whole grapes, not crushed and vatted by gravity.

No yeast addition. Gravity vated.

Maceration: pre-fermentation, cold (12-15° C) during 5 days.

Vatting-time: 19 days.

Light pumping-over once a day until the end of vatting time.

Pressing with the vertical press.

AGEING

Length: 18 months

Type: in oak barrels.

Percentage of new barrels: 30 %

Toasting: long and slow.

Source of wood: Allier and Citeaux area.

No new barrels racked.

Light and soft filtration. No fining.

BOTTLING

February 8th , 2021 for magnums (fruit day)

February 10th , 2021 for bottles (root day)

Limited to 6579 bottles and 186 magnums.