



Domain Jean-Baptiste Lebreuil

Classification :



Village

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :

16°C

Durée de conservation :

3 to 10 years

Savigny-les-Beaune "Aux Grands Liards" (Red)

La Côte de Beaune - Pinot noir

Origine

This appellation lies in the heart of the village of Savigny just below the "1^{er} cru" designated slopes. The 0.63-hectare growing area yields some 4,000 bottles. The parcel is farmed with low-growing vines at a density of 10,000 vine trunks per hectare in accordance with environmentally-sensitive techniques.

Vinification

Grapes are quickly conveyed to the winery in small crates in order to avoid crushing the berries and running the risk of oxidation. Once inside the tank room, the harvest is entirely sorted, destemmed and treaded prior to a roughly 15-day period spent in the vat.

Cold maceration (8°C) is performed from the outset with one pumping over per day to release color and the initial fruity aromas. Next comes the 8- to 10-day alcoholic fermentation, during which time the head is immersed twice a day to extract various components from the grape skin. To stabilize the wine, some years require one final hot maceration at 39°C for 12 hours.

When the sugars have been completely transformed into alcohol, the juice is drawn and removed, and vat contents (berries) quickly pressed. The heavily-pressed juices are also eliminated at this point.

The wine is decanted in the vat for 2-3 days to let the coarsest particles settle. The clear wine is then barreled in the cellar where malolactic fermentation takes place; it mixes with the lees during the entire 14 months of vinification before being racked in the air and clarified and/or filtered and bottled.

Notes de dégustation :

Berry scents, finesse and sturdiness come to mind when describing this wine's top qualities.

Mets d'accompagnements

Excellent with stews and sauces.

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