

DOMAINE CHANDON DE BRIAILLES

Savigny-lès-Beaune "Les Saucours"

A 0.60 hectare parcel planted in 2014 gives birth to this cuvée from the 'Les Saucours' climat. Located on the outskirts of the village in the southern part of Savigny, on a mid-slope on white marl and in a fairly cool environment, this is an ideal situation for producing a lovely white wine with minerality, freshness and floral notes.

The vineyard has been run biodynamically since it was acquired in 2008. The soils are cultivated using only our horses, and treatments are carried out using a caterpillar tracker, which means that no tractors enter the land.

After a vertical pressing, the wine is vinified in 10 hectolitre tuns and demi-muids if necessary. The wine is then matured in the same containers for 20 to 30 months.





Here, we're back to a generous, sunny vintage. A very dry, hot spring and summer could have taken their toll on the vines, but they were resilient, adapted very well and produced an exceptional vintage. The wines are rich and generous, without lacking finesse or complexity. Just what you'd expect from a fine Pinot-Noir from our region. The harvest took place from August 25 to September 10, and was relatively abundant. The grapes were very healthy and required little sorting; one vintage follows another and no two are alike.

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SAVIGNY-LÈS-BEAUNE - les saucours -



VINTAGE 2022