

Domaine du Chancelier Savigny-Lès-Beaune Premier Cru Les Lavières

ABOUT THE ESTATE

- Elsa & Cédric Ehrhart have founded an estate in Beaune that looks to tradition to propel it forward.
- Farming is entirely organic, done on a combination of owned land and long-term contracted plots.
- The fully refurbished winery is gravity fed and prioritizes minimal intervention.
- Whites are barrel fermented, vinified without sulfur and see long lees aging.
- Red are fully destemmed and fermented in stainless steel and barrel, also with long lees aging and no sulfur additions.

APPELLATION

Savigny-lès-Beaune 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert)

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

The climate Les Lavières owes its name to the presence of lava, large flat stones composing its subsoil. Located halfway up the hillside, this predominantly limestone terroir offers finesse and elegance to this Premier Cru. Dense planting of 10,000 plants/ha and simple Guyot training.

HARVEST & VINIFICATION

Hand harvested. Strict selection. Vinified without sulfur in 500-liter oak barrels. Long lees aging for an average of 12 months.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL