

# Edmond Cornu & Fils



## Savigny-lès-Beaune

GRAND VIN DE BOURGOGNE



## Savigny-lès-Beaune

Appellation Savigny-lès-Beaune Contrôlée

Edmond CORNU & Fils

Mis en Bouteille au Domaine

Edmond CORNU  
& Fils

Propriétaires-Récoltants  
Le Meix Gobillon  
21 550 - Ladoix  
Côte-d'Or - France

RED BURGUNDY WINE  
PRODUCT OF FRANCE  
PRODUIT DE FRANCE

Contenir des Sulfites - Contain Sulfites  
Ermähl Sulfite - Innehåller Sulfiter  
Comține Sulfuri - Bereži Sulfurini  
Zadržuje Sulfurini - Innehält Sulfiter  
Chứa Sulfite - Cỗ chứa Sulfite

La consommation de boissons  
alcoolisées pendant la grossesse,  
même en faible quantité peut avoir  
des conséquences graves sur  
la santé de l'enfant.

Alc. 13% By Vol.

750 ml



L.M.L. 04

### At a Glance:

- **Appellation:** AOC Savigny-lès-Beaune
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .75-ha parcel in Savigny-lès-Beaune.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in concrete and stainless-steel tanks after c. 70% destemming and a 5-6 day cold soak. Cuvaision lasts c. 10 days.
- **Pressing:** Pneumatic, pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 15-18 months in 228-l barrels (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

### In The Glass:

Pierre refers to this wine as le chat, a nod to its feline grace and silky subtlety. It provides a terrific encapsulation of the Cornu house style: deep, ripe, and rugged, with a pronounced element of earth and plenty of spice—albeit on a less-structured frame that its brethren from the estate's offerings from more firmly built appellations.