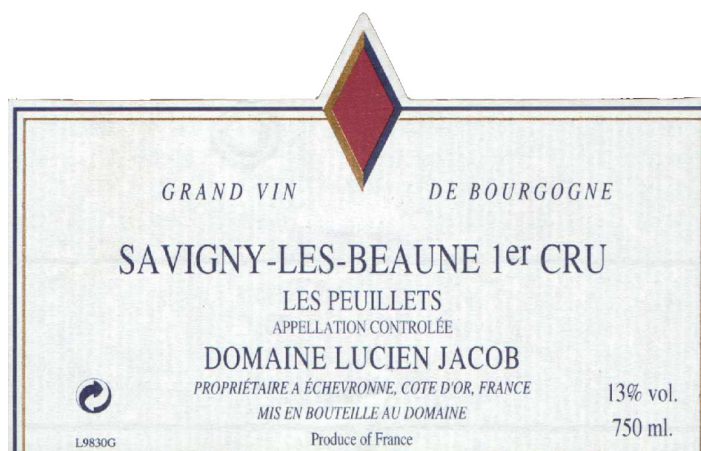


Lucien Jacob



Savigny-lès-Beaune Les Peuillets 1er Cru



At a Glance:

- **Appellation:** AOC Savigny-lès-Beaune 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Peuillets 1er cru beneath the Monts Battois and on the border of Beaune
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1985 at 10,000 vines/ha.
- **Average Yields:** c. 30 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in concrete tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 15 months in 228-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, c. 25 mg/l free

In The Glass:

This vineyard sits on a subtle slope on the fringes of Savigny that borders Beaune and leads to the road that curves north to Pernand Vergelesses. Its name, which translates to "young wood," indicates that it was likely forested in previous times. The wine from this 1er cru is marked by a charming wild, red-berry fruitiness but brings more backbone to its frame than its sister wine at the village level.