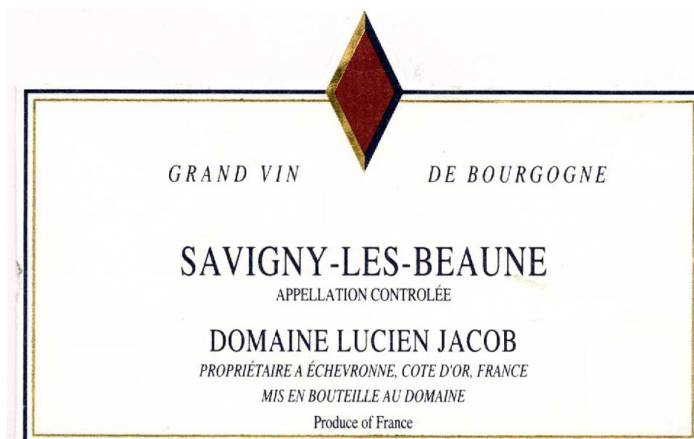


Lucien Jacob



Savigny-lès-Beaune Rouge



At a Glance:

- **Appellation:** AOC Savigny-lès-Beaune
- **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:** Sourced from a series of parcels spread around Savigny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha. Average vine age is 25 years old.
- **Average Yields:** c. 40 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:

Elegance, finesse and purity are the watchwords here. Sourced from a series of vineyard sites within the appellation, this wine harkens back to an earlier era in the Cote d'Or when the wines of Savigny were referred to as chat (cat) in recognition of the delicate, lithe wines that made this appellation famous.