



DOMAINE
JEAN-BAPTISTE
BOUDIER

SAVIGNY-LÈS-BEAUNE PREMIER CRU "LES PEUILLETS"



Appellation

Savigny-lès-Beaune 1er Cru

Specific area

The "Les Peuillets" climat takes its name from "puelle" or "peule" meaning "young wood". A young wood must have been planted in this climat before the vines were cultivated. This is one of the southernmost climats in the Savigny-lès-Beaune appellation.

Grape variety

Pinot Noir

Terroir

- Exposure: East
- Soil: stony clay-limestone, predominantly sandy, very well-drained
- Location: at the bottom of the hillside, on a gentle slope. Early-ripening sector.
- Elevation: 240 metres

Vineyard

Year of planting: 1986

Area cultivated

0.88 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table.

Vatting / Maturing

Vatting: infusion for 10 to 14 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir.

Aged in French oak barrels, 15% to 25% of which are new, for 14 to 20 months. No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

The Savigny-lès-Beaune Premier Cru "les Peuillets" reveals a generous, luscious palate for a unique sensory experience. Its remarkable structure is underpinned by silky, supple, elegant tannins that add a great deal of finesse to the wine. Intense on the palate, with aromas of small black fruits harmoniously blended with rich spicy notes. Its remarkable freshness and length give us a superb expression of Burgundy Pinot Noir.

Domaine Jean-Baptiste Boudier

1 Rue de Pralot, 21420 - Pernand-Vergelesses - domaine@jb-boudier.com