



DOMAINE
CHANDON DE BRIAILLES

Aux Fourneaux

2018

This Savigny cuvée is made up of a 1.10 hectare parcel in the 'Aux Fourneaux' climat in the village appellation, at the bottom of the hillside, and a 1.31 hectare parcel in the same 'Aux Fourneaux' climat, but this time classified as a 1er cru, located above the previous parcel and planted half in 1956 and half in 2015.

'The name 'Aux Fourneaux' is said to derive from a well-established tradition of coal-fired furnaces, some remains of which have been found along the road from Pernand-Vergelesses to Beaune. Cf MH Landrieux-Lussigny - Le Vignoble Bourguignon. The vines have been biodynamic since 2005 and the soil is worked entirely with our Comtoise horses.

Vinification is carried out without the use of pumps or sulphites, and the grapes are harvested whole, except in years of frost or hail. The wine is matured in Burgundy barrels for several wines (90% of the cuvée) and 10% in new barrels in our old Cistercian cellars.



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GRAND VIN DE BOURGOGNE

SAVIGNY-LÈS-BEAUNE
- AUX FOURNAUX -

Vintage

VINTAGE 2018

It's a sunny vintage, as is becoming increasingly common. Harvesting took place from August 21 to September 23, a much longer period than usual, with large volumes and heterogeneous ripeness. We decided to take our time, harvesting in the cool of the morning, and at optimum ripeness, which enabled us to vinify whole grapes. This enabled us to bring out the freshness in our wines, despite the hot vintage.