



DOMAINE
CHANDON DE BRIAILLES

Aux Fourneaux

2019

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 2019

Once again, a sunny vintage. The harvest took place from September 9 to 20. We experienced record-breaking heat that year, particularly at the end of June and beginning of July, with temperatures peaking at 40° Celsius.

One might wonder how the vines could survive in such conditions, but to our astonishment, they held up very well. However, the grapes became concentrated and yielded little juice. At the end of vinification, we realized that we had half the harvest in the cellar. The wines are very full-bodied, fine, with fairly low acidity, which makes them very accessible in their youth.