DOMAINE
CHANDON DE BRIAILLES

Aux Fourneaux

2022

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 Fournaux' 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 2022

Here, we're back to a generous, sunny vintage. A very dry, hot spring and summer could have taken their toll on the vines, but they were resilient, adapted very well and produced an exceptional vintage.

The wines are rich and generous, without lacking finesse or complexity. Just what you'd expect from a fine Pinot-Noir from our region. The harvest took place from August 25 to September 10, and was relatively abundant. The grapes were very healthy and required little sorting; one vintage follows another and no two are alike.