

DOMAINE CHANDON DE BRIAILLES

Savigny-lès-Beaune "Les Saucours"

2018

A 0.60 hectare parcel planted in 2014 gives birth to this cuvée from the 'Les Saucours' climat. Located on the outskirts of the village in the southern part of Savigny, on a mid-slope on white marl and in a fairly cool environment, this is an ideal situation for producing a lovely white wine with minerality, freshness and floral notes.

The vineyard has been run biodynamically since it was acquired in 2008. The soils are cultivated using only our horses, and treatments are carried out using a caterpillar tracker, which means that no tractors enter the land.

After a vertical pressing, the wine is vinified in 10 hectolitre tuns and demi-muids if necessary. The wine is then matured in the same containers for 20 to 30 months.





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SAVIGNY-LÈS-BEAUNE - les saucours -



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.