



Savigny-Lès-Beaune 1er Cru Les Narbantons 2020 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.46

Total Acidity

6.39 g/l

Tasting Guide



Tasting note printed

02/07/2025

Winemaker Notes

A fine vineyard on the northern slopes that consistently makes one of the most elegant wines of the village with pure, earthy and plum Pinot Noir fruit, balanced structure and a full finish.

Vineyard

The vineyard is orientated south, south-east and north-east. Its altitude is between 220 and 360m. Les Narbantons is located to the south of the village, right next to the Beaune appellation.

Winemaking

Hand harvested, the grapes are sorted and lightly pressed. Maceration takes place in open oak and steel vats for three to four weeks. The wines are punched down twice a day during fermentation. Maturation lasts 18 months in oak, a third of which is new.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Rack of lamb with a herb crust

