



# Savigny-Lès-Beaune 1er Cru Les Narbantons 2013 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

12.50%

## Residual Sugar

less than 2 g/l

## pH

3.53

## Total Acidity

5.6 g/l

## Drinking Window

2024 - 2033

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

25/04/2024

## 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust

