

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH SAVIGNY-LES-BEAUNE LES VERGESESSES PREMIER CRU



Tasting Notes: Pale lemon with green hues. Delicate peach blossom and honeysuckle combine, showcasing aromas reminiscent of cottage blooms in spring. Honeyed lemon wedge, spiced apple and crème caramel waft from the glass, chased by nuances of sweet oak. Further citrus notes of ruby red grapefruit, mandarins and Meyer lemon yield to mineral undertones of crushed shells, flint and petrichor.

Characters of lemon pulp, white grapefruit and lemon butter fuse on the palate with green fruited elements such as honeydew melon, feijoa and pear. Medium-tensile acidity is bolstered by a heft of fruit and intensity that leads to an intrinsic lick of oak and finishes with a salty and supple glide. Vigorous with a classy, mineral drive this wine drinks beautifully now but will only continue to delight over the next 10 years.

Vineyard: Our Vergeesses vineyard is located in the North-East of the appellation, bordering Pernand-Vergeesses appellation. Facing south and well drained, it always gives fresh, complex and mineral wines with a good amount of chalkiness.

Age of the vines: 33 years old

Soil: Steep slopes composed of a sandy marl and limestone.

Maceration process: Whole bunch pressed, lightly crushed. Alcoholic and malolactic fermentation in barrels, sur lie without batonnage.

Total vatting time: 18 days

Pressing: Pneumatic press

Total elevage: 16 months

Oak used: French oak casks. 25% new from Tronçais and Allier forests. Light and long soft toast.

Operations performed during ageing: One racking before bottling

Filtration: Fining followed by light filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 10 years.

Alcohol: 13%