

## MARCHAND& BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY





## 2020 MARCHAND & BURCH SAVIGNY-LES-BEAUNE LES LAVIÈRES PREMIER CRU

## Tasting Notes:

Cavernous crimson in the glass, this Pinot Noir's colour is unusually deep for Burgundy. This depth in hue is mirrored both on the nose and palate with its pronounced bouquet leading exquisitely into a concentrated, fruit-filled palate. The pure power and presence of this wine is perfectly counterbalanced by vibrant acidity and seductive tannic structure. Savoury aromas of olive tapenade, charcuterie, and forest floor intermingle with liquorice, cassis, and dark cherry forming a perfume as intriguing as it is irresistible. Luscious fruit sweetness and density fill the mouth as lively acidity lends the wine an enchanting energy. Fine-grain tannin locks in vanishing impressions of red fruit, effortlessly elongating the finish.

**Vineyard**: Our Lavières vineyard is located on the bottom of the hill down below our Savigny premier cru Vergelesses.

**Soil**: The "Lavières" name comes from "lava" which defined the type of limestone here. This particular soil provides very good drainage.

Maceration process: 50 % whole bunch. short cold maceration, two pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 20 days Pressing: Pneumatic press Total elevage: 16 months Oak used: 20% new oak

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no 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%