

# MARCHANT & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2022 MARCHANT & BURCH SAVIGNY-LES-BEAUNE LES LAVIÈRES PREMIER CRU

**Tasting Notes:** Bright and expressive, with floral aromatics layered over raspberry, plum, and a hint of white strawberry. The palate is fresh, poised, and finely structured, capturing the Côte de Beaune's signature balance of finesse and depth and the particular captivating "wildness" of Savigny, with some garrigue notes complementing the concentrated fruit profile. Tannins are suave and silky, giving accessibility to a wine that will drink well through the decade and beyond.

**Vineyards:** The 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 pigeages 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:** 25% new French 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 5 years.

**Alcohol:** 13%

