

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH SAVIGNY-LES-BEAUNE LES VERGELESSES PREMIER CRU



Tasting Notes: The 2023 Marchand & Burch Savigny-lès-Beaune Les VergelesSES opens with delicate aromas of peach blossom and honeysuckle, layered with spiced apple and hints of crème caramel. Mineral undertones of crushed shells, flint and petrichor add lift and definition. The palate is poised and generous, bringing together flavours of white grapefruit and lemon butter. Medium-tensile acidity provides drive and structure, supported by a gentle lick of oak and finishing with a supple, saline glide. Classy and mineral-driven, this is a wine of clarity and depth, drinking beautifully now while offering the promise of graceful ageing.

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

Age of the vines: 34 years

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 élevage: 14 months

Oak used: 20% of new French oak 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: 13.5%