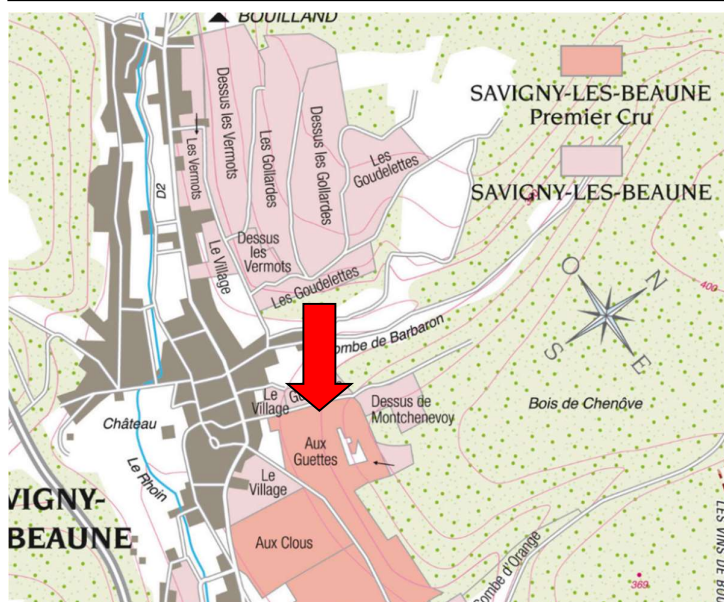


CAROLINE PARENT



SAVIGNY LES BEAUNE 1ER CRU
CLOS DES GUETTES
2018

Caroline Parent Savigny les Beaune 1^{er} Cru Clos des Guettes



100% Pinot Noir

Our 0.67 ha vineyard is in the walled vineyard called “Aux Guettes”; the name comes from an ancient watchtower that oversees the vineyard.

Gentle gradient, with an altitude of 300 meters at first but stiffer as one goes higher. The geology is that of the hill of Corton. Southerly exposure, with gravelly, clay-limestone soils.

Organic vineyard management

No man-made chemicals customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (65% new barrels).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Coming from very small berries, the wine has a deep cherry color, a bouquet of small red and black fruits (blackcurrant, cherry, raspberry) and flowers (violet). Ample and discreetly tannic body. Roundness, volume, power and balance are all here, and in just the right proportions.