



Savigny-Lès-Beaune 1er Cru Les Narbantons 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.53

Total Acidity

5.6 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

A fine vineyard on the northern slopes that consistently makes one of the most elegant wines of the village with pure, earthy and plum Pinot Noir fruit, balanced structure and a full finish.

Vineyard

The vineyard is orientated south, south-east and north-east. Its altitude is between 220 and 360m. Les Narbantons is located to the south of the village, right next to the Beaune appellation.

Winemaking

Hand harvested, the grapes are sorted and lightly pressed. Maceration takes place in open oak and steel vats for three to four weeks. The wines are punched down twice a day during fermentation. Maturation lasts 18 months in oak, a third of which is new.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust

