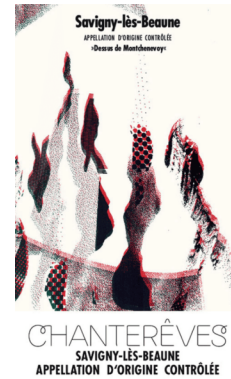


Savigny-lès-Beaune Rouge, Dessus de Montchevenoy

Chanterêves



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Savigny-lès-Beaune

GRAPE VARIETY: Pinot Noir

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: West-facing slope at 350m elevation, situated above *Aux Guettes* 1er Cru. Isolated parcel surrounded by forest.

VITICULTURE: Organic (not certified) with biodynamic methods. Plowed with horse.

WINEMAKING: 100% whole cluster. Fermented with *pied de cuve* from ambient yeasts in wooden vats and stainless-steel tank. Daily pump-overs with buckets and limited foot punch-downs at the end. Complete malolactic conversion.

AGING: Aged for 12 months in used oak barrels then racked and aged on lees for 12 additional months in stainless-steel tank.

BOTTLING: No fining. Occasional light filtration. Minimal SO₂ (15 mg/L) only if necessary.

