



## MAISON PASCAL CLEMENT



### SAVIGNY-LES-BEAUNE 1<sup>ER</sup> CRU “LES SERPENTIERES” 2013

**PASCAL CLEMENT** || Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with friends across several appellations, personally selecting and tending the plots he chooses to work with.

**BURGUNDY** || Running a thin line from Auxerre in the north to Lyon in the south, the vineyards of Burgundy are revered, idolized and worshipped, especially those that fall in the Côte d’Or, or “Golden Slopes.” There are thousands of small-scale growers, often with only tiny parcels of land - in some cases mere rows - which means most Burgundy producers operate as négociants out of necessity. Wines are classified from regional appellation (AC Bourgogne) up through Premier Cru and Grand Cru vineyards.

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**BLEND** | 100% Pinot Noir

**VINEYARDS** | On the northern bank in the direction of Pernand-Vergelesses are where the finest examples of Savigny-les-Beaune invariably hail from. “Serpentières” is generally considered as the finest vineyard in Savigny, with its full southern exposure and heavy, chalky, mineral-rich soils.

**WINEMAKING** | Aged 18 months in French oak.

**WINEMAKER TASTING NOTES** | A deep cherry colour, crimson with garnet highlights, then a bouquet redolent of small black and red fruits (blackcurrant, cherry, raspberry) and flowers (violets). The body is discreetly tannic, rich. It keeps its fruitiness. Roundness and volume, balance and power, in just the right proportions, often evoking Morello cherries with a charming elegance.

