MAISON PASCAL CLEMENT

SAVIGNY-LES-BEAUNE 1ER CRU "LES SERPENTIERES" 2015

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-négoçiant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with fifteen farmers / vineyard owners with vineyard holdings across Burgundy, personally selecting and tending the plots he chooses to work with.

Pascal's winemaking philosophy is very non-interventional. All the wines are fermented with native yeasts and undergo malolactic naturally (depending on vintage). In 2016, a "salty" year, the whites all completed malo while in 2015, Pascal chose to halt malolactic. The wines rest in barrel with no lees stirring/ bâtonnage. For reds, Pascal prefers Rousseau barrels and whites are in Damy, Billon, and François Frères. Recently, Pascal started moving to larger 500L casks for aging, finding better balance of wood to wine compared to the 225L Burgundy barrels he had been using.

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BLEND |100% Pinot Noir

VINEYARDS | On the northern bank toward Pernand-Vergelesses, where the finest examples of Savigny 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.