



DOMAINE MAURICE ECARD

Savigny-lès-Beaune 1er Cru "Les Peuillets" 2019

History

The particularity of Domaine Maurice Ecard is that it is the only estate that possesses four Premier Cru AOPs from different climats. Some of them are among the most renowned. This diversity within the estate provides a perfect illustration of the richness of the terroirs of Bourgogne. It enables us to offer a selection of styles to satisfy the palates of all Bourgogne wine lovers.

Grape variety

Pinot Noir

Origin

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune. The Climat "Les Peuillets" is adjacent to the Beaune appellation.

Vinification

Harvest by hand. Traditional vinification in thermoregulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 15 months.

Soil

The soil is composed of limestone mixed with clay.



Colour

Of a deep red cherry colour.



Nose

The nose of black and red fresh fruits (blackcurrant, cherry, raspberry) offers hints of vanilla.



Palate

The palate is wide and generous, aromatic with light spices. The tannins are fine and delicate. A fresh and balanced ensemble offering a classy and elegant Savigny-les-Beaune.

Recommandations

Ideal with meat: beef pieces, roasts, poultry or even foie gras. Cheeses with a sweet taste : Chaource, Brie de Meaux, Tomme, Mont d'Or...

Serving

14-16°C

Cellar potential

Drink within 5 years.



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FRANÇOIS MARTENOT
BEAUNE

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