

## Domaine du Chancelier

### Maison du Chancelier Savigny-Lès-Beaune Les Saucours

#### ABOUT THE ESTATE

- Elsa & Cédric Ehrhart have founded an estate in Beaune that looks to tradition to propel it forward.
- Farming is entirely organic, done on a combination of owned land and long-term contracted plots.
- The fully refurbished winery is gravity fed and prioritizes minimal intervention.
- Whites are barrel fermented, vinified without sulfur and see long lees aging.
- Red are fully destemmed and fermented in stainless steel and barrel, also with long lees aging and no sulfur additions.

#### APPELLATION

Savigny-lès-Beaune

#### SUB-REGION

Côte de Beaune

#### GRAPE VARIETY

100% Pinot Noir

#### FARMING

Sustainable, Organic (Ecocert)

#### SOIL

Clay-limestone

#### VINEYARDS & VITICULTURE

From an east-facing plot of 50-year-old vines. Dense planting of 10,000 plants/ha and simple Guyot training.

#### HARVEST & VINIFICATION

Hand harvested. Strict selection. Vinified without sulfur in 500-liter oak barrels. Long lees aging for an average of 12 months.

#### ALCOHOL BY VOLUME

12.5

#### PACK SIZE

6x750mL