

# **Domaine Cruchandeau**

# Savigny-lès-Beaune

### **ABOUT THE ESTATE**

- Julien Cruchandeau seeks to elevate the oft-overlooked appellations of Burgundy, such as Bouzeron and Hautes-Côtes de Nuits, while also showcasing more familiar villages.
- Low yields and non-intervention are the goal, maximizing the quality of these wines.
- The vineyards have been farmed organically since 2011 and no chemical fertilizers are used.
- Natural techniques are practiced in the cellar, with hand-harvested grapes and indigenous yeasts.
- Julian's wines are aromatic, bright, fresh, and pretty, and have a clearly expressed sense of place.

#### **APPELLATION**

Savigny-les-Beaune

#### **SUB-REGION**

Côte de Beaune

#### **GRAPE VARIETY**

100% Pinot Noir

#### **FARMING**

Sustainable, Organic (Ecocert), Vegan

#### SOIL

Savigny

Beaune

Well-draining calcareous limestone

#### **VINEYARDS & VITICULTURE**

From two plots planted in 1980 totaling .45 hectares. Les Petits Picotins has an eastern exposure at an altitude of 240 meters, while Les Vermets has a due south exposure on steep slopes. In conversion to organic farming.

#### **HARVEST & VINIFICATION**

Manual harvest in perforated boxes that is sorted by hand. The grapes are 50% destemmed, followed by cold maceration for ten days and by vatting for 5-6 weeks and frequent pumping over. Aged about 12 months in oak barrels (20% new).

# **ALCOHOL BY VOLUME**

12.5

## **PACK SIZE**

12x750mL