

Pascal Clement Savigny Les Beaune Rouge

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Burgundy

CEPAGE: 100% Pinot Noir

WINEMAKING: Pascal owns a 2.5 hectare vineyard in Savigny-les-Beaune, passed down from his father, who has farmed this parcel since the 50's. This plot is farmed organically vineyard on red-brown limestone with some clay and pebbles. Aged 18 months in French oak.

ALCOHOL BY VOLUME: 13.0%

THE STORY

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 fifteen farmers, personally selecting and tending the plots he chooses to work with.

PHILOSOPHY: Pascal's winemaking philosophy is very non-interventional. All the wines are fermented with native yeasts and undergo malolactic naturally (depending on vintage) with no lees stirring/ bâtonnage. Pascal utilizes larger 500L casks for aging, finding better balance of wood.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation

