

# 2013 MAISON L'ENVOYÉ

## SAVIGNY-LÈS-BEAUNE 'LES MARCONNETS' 1<sup>er</sup> CRU



**REGION:** Côte d'Or, Burgundy  
**VARIETALS:** Pinot Noir (Clones: 877/114/119/113)  
**MATURATION:** 14 months in 100% seasoned French oak barriques  
**ANALYSIS:** 13.0% alc/vol | TA: 6.1 | pH: 3.45

**VINEYARDS:** Savigny-lès-Beaune, a humble commune off the beaten path in the northern reaches of the Côte de Beaune, is divided by the river Rhoin. On the southern side, closest to Beaune, the slope faces northeast; this is where the premier cru climat of Les Marconnets sits. The soil here is sandy and pebbly, rich in iron, and ideal for the aged vines which call it home.

**WINEMAKING:** Indigenous yeast fermentation in seasoned barriques with gentle pigeage for the first two days, followed by pump overs without air to infuse the grapes for gentle color and flavor extraction. The wine is then matured for 14 months in seasoned oak barriques. Minimal intervention allows for complete terroir expression, including aromatic notes, gravelly texture and a compact, stony back palate typical of this small climat.

**TASTING NOTES:** This wine displays the dichotomy of Savigny with an elegant fruit profile contrasted by savory notes. Petite, red berries share the palate with forest floor and roasted meats, sewn together by a taut mineral core and fine oak tannins. In a word: silky.

**ABOUT MAISON L'ENVOYÉ:** Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

