

ALBERT PONNELLE SAVIGNY-LÈS-BEAUNE VIEILLES VIGNES

2018

Country
France

Region
Savigny-lès-Beaune

Varietal
Pinot Noir

Winemaker
Pinot Noir

Alcohol Content
13%

Total Sulfur
No data

Residual Sugar
No data

Acidity
No data



HISTORY

Pierre-Lazare Ponnelle founded his winery and vineyards in 1870. He developed his business successfully while conducting a number of research projects looking at wine-making processes and understanding fermentation. This led him to collaborate with Louis Pasteur, who at the time lived in Dôle, near Beaune, the wine capital of Burgundy.

Today, the 5th generation of winemakers, his great-great-grandson Pierre Ponelle, manages the estate and vineyards across various Côte de Beaune and Côte de Nuits vineyards, farming organically and biodynamically with their most trusted and hardworking employee- the family horse, who ploughs every row.

Teas of valerian, garlic, nettle, clay and other plants are used as herb and pest management while maintaining healthy biodiversity in the soil, all regulated by lunar calendar.

VINIFICATION and MATURATION

Hand harvested and de-stemmed and left to rest and macerate for a week in wooden vats. Fermentation with native yeasts 8-15 days with daily punchdowns. Transferred to neutral French oak barrel for 8-9 months. Unfined, unfiltered.

VINEYARD



Family plot in Savigny-lès-Beaune. Dry-farmed, biodynamic practices.

TASTING NOTES



Cherry, raspberry, and blackcurrant, floral notes of violet. Elegant structure, silky tannins, and balanced profiles, with some expressions displaying earthy, spicy, or mineral nuances.

FOOD PAIRING



Gougère, coq au vin, beef Wellington, mushroom turnovers, charcuterie and cheeses.