

Domaine Camp-Atthalin Savigny-Lès-Beaune "Les Petits Picotins" red 2023



Product price:

€198.00

Product features:

Area: BURGUNDY

Winemaker: Les Frères CAMP

Vintage: 2023

Appellation: Savigny-Lès-Beaune

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Product short description:

The first parcel of the domaine. Coming from a very young (and very small) domaine full of promise, two highly skilled winemakers who know where they are going with their 5 hectares (organic from the start, brave!).

Product description:

PRESENTATION OF THE DOMAINE CAMP-ATTHALIN
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

Appellation: Savigny-lès-Beaune Les Petits Picotins

Grape variety: Pinot noir

Terroir: East-facing. Very active limestone soil with brown marl.

Altitude 240 m.

Vine planted in 1979.

Area: 0.6 hectare

Philosophy of the domaine: Our approach to viticulture is rooted in respect for the soil, the plants, the people who work it, and those who consume its products. This involves respecting the environment, the terroir, and all living beings. To achieve this, we use only inputs certified for organic and biodynamic farming and "small equipment" like tracked vehicles, which have a low carbon footprint and minimal impact on soil compaction. This philosophy is also reflected in our winemaking, which aims to respect the expression of the different terroirs by intervening as little as possible during vinification.

Vine Growing: The vine growing is organic and biodynamic. We aim to respect the fauna and flora of each plot. Therefore, we do not plow; we simply perform light surface scratching to slightly aerate the soil and prevent excessive grass growth. We always maintain a vegetative cover in the rows. We do not want bare soil.

Vinification: The parcels are vinified and aged separately. We produce micro-cuvées of 2500 to 6500 bottles.

Pre-fermentation lasts about 5 days, followed by fermentation with indigenous yeasts.

The use of sulfur is not systematic, with a maximum of 2 grams per hl.

Light punching down (1 or 2 in total) and minimal pump-overs (about 1 per day)

Barreling with a portion of new barrels (20 to 25% depending on the cuvées).

Aging for 12 months.

Light filtration with white earth.

The wine: The commune of Savigny-lès-Beaune is very extensive, with over 500 hectares of vineyards. Significant geological variations give the wines notable differences that are interesting to vinify separately.

We want our wines to be the exact expression of their originating terroir. We appreciate expressive, fruity, and rich whites, and aromatic reds with good volume on the palate. We decide on the harvest date when we have reached the best aromatic and phenolic maturity.

Tasting: It is a fruity and smooth wine.