



**TERROIRS** Coming from the heart of the AOC, "Les Lavières" is located at the base of the hill down below the Savigny-les-Beaune Premier Cru "Les Vergelesses". "Lavières" comes from the word "lava" which references the large, flat calcareous limestones found in the vineyard. The rest of the soil is sandy clay, with excellent drainage.

**FARMING** Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

**GRAPE VARIETALS** 100% Pinot Noir

**VINE AGE** 14 years old

**AVERAGE YIELD** 36 hl/ha

**WINEMAKING** After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are 100% de-stemmed before a five-day cold maceration. The must undergoes one daily punch-down at the start of alcoholic fermentation, with pump-overs during maceration to ensure a gentle extraction followed by a gentle pressing. Total vatting time: 20 days. The wine then ages for 16 months in French oak barrels (25% new barrels from the Jupilles forest with a light and gentle toast) and undergoes one racking before an unfinned and unfiltered bottling. All aging operations are carried out according to the lunar calendar.

**TASTING NOTES** High-toned, elegant, and full of minerality. "Les Lavières" shows baskets of ripe raspberry and strawberry fruits on the nose, with delicate flower, earth, and herb nuances as well. The palate features vibrant, limestone-imparted energy and a long, balanced finish.

**ANNUAL PRODUCTION**

