**Domaine Michel Ecard** 



VIEILLES VIGNES SAVIGNY-LÈS-BEAUNE I<sup>er</sup> CRU

> "LES NARBENTONS" GRAND VIN DE BOURGOGNE

**DOMAINE MICHEL ECARD** Savigny-lès-Beaune 1er Cru 'Les Narbentons' Vieilles Vignes

There are few other Burgundy villages that consistently offer such qualityfor-value as does Savigny-lès-Beaune, and few winemakers in this village that deliver such quality as does Michel Ecard. His low-sulfur, balanced wines are not only deliciously complex but also age beautifully, a rare trait for Burgundy so reasonably priced. Michel learned the trade by working with his father, Maurice Ecard, a highly respected artisan in Savigny who has since retired. Michel founded his domaine in 2005, and it is very much a one-man, micro-operation, with Michel in both the cellar and vineyards taking care of his Pinot Noir, from field to bottle.

WINERY: Domaine Michel Ecard

WINEMAKER: Michel Ecard

ESTABLISHED: 2005

**REGION:** FRANCE • Burgundy • Côte de Beaune • Savigny-lès-Beaune

**APPELLATION:** Savigny-lès-Beaune AOC

BLEND: 100% Pinot Noir

**VINEYARDS:** Facing east/southeast, 'Narbentons' is located on the Beaune side of Savigny, with soils that are sandier, with more solid "mother rock" of limestone. This cooler, more mineral terroir results in a more structured, darker Pinot Noir.

AGE OF VINES: 70+ years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tank. Pressed in an upright, hand-cranked press. Aged in French oak barrels, with 30-50% new oak. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of dark cherry, light spice, incense. Fullbodied, structured: tobacco, cherry, spice.

PAIRING SUGGESTIONS: Roasted lamb; pork sausages with herbs



## NORTH BERKELEY IMPORTS