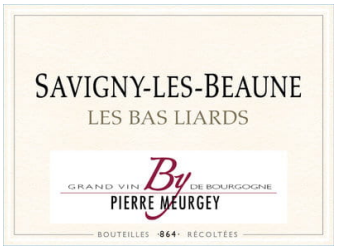
Pierre Meurgey

Savigny-lès-Beaune Les Bas Liards

Fermentation takes places in temperature-controlled vats with aging in French oak barrels of 228 litres.



Grape varieties Pinot Noir

Soil Clay and Limestone

Alcohol 13%

Banville
Wine Merchants

www.banvillewine.com

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