

Pierre Meurgey

*Savigny-lès-Beaune Rouge 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**  
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[www.banvillewine.com](http://www.banvillewine.com)

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