

Savigny or Savigny-les-Beaune is one of the largest communes in Beaune. In the middle of Cote d'Or at the northern end of Cote du Beaune. Founded by Romans as a community along an important Roman road like many other communes in Burg. Vineyards owned/cared for by various powers: duke of Bourgogne, Augustine monks, knights of mort? "Wines of Savigny are nourishing, theologic, and healthy." AOC status in 1937, 32 1er cru sites, plenty of interesting lieu-dits. Several climat names reflect unique and charming stories about the region. 1er cru site Aux Fournaux "at the ovens" - hinting a heat-trap, formerly ancient burner's fires - is named after ancient kilns found. 2 distinct areas of 1er cru sites, with village sites that flank the two groups of 1er cru. One cluster of 1er cru faces south on the Bois de Chenove?? has the red limestone and clay soils, just south of that another cluster of 1er cru sites faces northeast on a different hill has limestone and sand soils. Different soil types and aspects produce wines of remarkable diversity. Mostly red wines, interesting white plots too including Pinot Gris. Tractor was invented in Savigny a pride of the region, because of which planting in rows became a thing here and now neat rows are widely seen. Wines of Savigny considered tasty values in Burg. Becky Wasser notes: contrary to what many think, you can put them down for many years. Patrick Bize's father Simon Bize cultivated a following of Burg lovers in 70s. Heart attack while driving, passed in 2013 (born 1952). Clive Coates: Patrick is one of Burg's most sensitive and perfectionist winemakers, ever seeking to add a touch here and detail there. Becky: when Patrick took over he was very excited. Played an important role in whole cluster destemming conversation. He usu fermented his wine whole cluster, destem young vines. Whites from Chard and Pinot Gris plantings. Wife Chisa and sister Marielle Bize-Grivot.

Chisa born in Tokyo, did harvest 1996. Patrick travelled everywhere when in marine. When he was 20 years old he had to return to help with harvest because his dad was ill, in 1972 which was his first vintage. Back then Burg was not selling well - difficult period. He had to do it without choice and did not regret. Many open minded friends like Jacques Seyess at Do. Dujac. Burg went through big changes and Patrick was one of the leaders. Roumier, Lafon, Etienne Grivot (brother in law). They were born in late 50s but Patrick was born early 50s so generation gap. He was the link between two generations eg Jacques & DLafon. There were no famous growers in 50s. All his friends were either older or younger. His 1st vintage 1972, alone, knows no one. But Jacques Seyess and Aubert de Villaine invited him to taste together. JS interesting always gathering people/friends many friends. Then Patrick became of the key person among younger generation. 3 sisters, Marielle the youngest 12 years younger than Patrick. Young growers all flock to Patrick's place to taste to win over her heart - Roumier, Etienne, Dominique, etc. Etienne won lol.

Savigny in 70s: father Simon already very good winemaker started bottling in 1920s, knowing how to sell the wine.

Chisa married Patrick 3 months after harvest, gave birth to 2 children (son, daughter) then went to geology school in Burgundy. Aucore d'Flourve?? developed the different approach to winemaking wine business eg how does the color influence wine perception, rather than stats (pH, acid, etc.) you could see the crystals the energy etc. Chisa studied Rudolph Steiner's biodynamic way of making with her. In 2008 Chisa experimented with biodynamic with 1er cru Serpentières - vinification was the same, but the wine was very different - so much vibrancy and energy, so expanded to 5 hectares.

Differences in parcel: in Serpentières virus still exists but we decided to let vines live with the viruses. Due to viruses leaves turn red just after veraison there's no photosynthesis no sugar so alcohol is lower but leaves turn red later and later now just 10 days before harvest, and the red used to be dark red now is bright beautiful.

Yields have always been very low. The last vintage of a good yield was 2009, 2011. Then yields went down and down. In Savigny, **hail in 2013 lost 70%, in 2016 lost 80% due to frost.**

Almost all the vineyards in Cote du Nuits are facing east on gentle slopes, the Beaune side is more diverse. Savigny is at this triangle /border between Nuits and Beaune, close to the mixture of two. So characters are very different. "If you can taste all the Savigny crus, you can taste all of Burgundy."

Reds

Laticières-Chambertin Grand Cru 0.40

Savigny-lès-Beaune 1er Cru Serpentières 0.35

Savigny-lès-Beaune 1er Cru Marconnets 0.80

Savigny-lès-Beaune 1er Cru Guettes 0.50

Savigny-lès-Beaune 1er Cru Fournaux 1.00

Savigny-lès-Beaune 1er Cru Talmettes 0.80

Savigny-lès-Beaune 1er Cru Vergelesses 1.50

Savigny-lès-Beaune Aux Grands Liards 1.60

Savigny-lès-Beaune Bourgeots 3.50

Aloxe-Corton Le Suchot 1.00

Whites

Corton-Charlemagne Grand Cru 0.22

Savigny-lès-Beaune 1er Cru Vergelesses Blanc 0.70

Savigny-lès-Beaune Blanc 2.01

Six 1er crus all different: Vergelesses at the top, exposition nice, the meeting point of two winds - northernly wind from Pernand-Vergelesses side, and western wind from Bois de Noel. Winds are important for winemaking esp the northernly winds. Its a very energetic point. But winds were bad in 2013 bringing hail, both winds met here and formed clouds/hail above it and stayed for >45 minutes over Savigny and destroyed grapes that vintage. **2016 frost.** Last year (2017?) a second time of the tough Nature. but the result of 2016 vintage is beautiful and energetic.

Son Huge taking over: already training with Domaine Henry Gouges in Nuits-St-George, with Greg Gouges trained Patrick Bize.

**Marconnets** opposite side of Vergelesses - the Beaune side - less clay. They can't keep water so hot and dry. Vintage 2015 it suffered. **Good in cool wet vintages like 2014. 2008** cold too.

**Serpentière** surrounded by many streams the same "snake" because the streams wind down like a snake, named after the water movement. It **suffers from cold seasons. Does well in dry and hot seasons.**

**Guettes** is on top of Serpentiere, a most **powerful** appellation in Savigny. "Top of the triangle" has **limestone** close to Houshmette?? very little topsoils, goes right into mother rock. **Energy, power, Patrick's favorite** parcel where his cemetery is.

**Fournaux** in the middle of the slope upper side is Vergelesses, lower side is Aloxe-Corton. Fournaux is part 1er cru, part village (lower part). But ours is in 1er cru sector. **Doesn't suffer from hotness or coldness. Less stress from weather.**

**Talmettes** since 2007, before we included it in Vergelesses. T and V are twin brothers, T **more shy**, V assertive powerful. But T has same characters, **need time to open up.**

Interesting about Bize: separate winemakers for reds and whites. Whites increased since 1999. Patrick planted white village app, being a promoter of Savigny whites. Risky as back then no whites in Savigny at all and usually winemakers specialize in one, both difficult. Patrick knows how to make red wines as its in his tradition. But he has good friends esp Jean-Marie Raveneau. Savigny and Chablis there's at least one week of difference in harvest time. Chablis always harvests later. So JMR always comes to help Patrick and showed him how to make good whites. We took in a white winemaker in 2001, a different person than red winemaker even now. The rhymes of white/red are different: for whites we have to press/ferment/everthing immediately; for reds we take time to select good grapes at harvest, have more time for red winemaking.

Winemaking techniques Roulot and Raveneau contributed: elevage is not the same - JMR uses stainless tank then put into oak casks but we use oak casks from the beginning of fermentation. JMR distils confidence. Just press the fresh juice and take care of immediately.

There's some Pinot Brou?? in one of the bottlings of Champlains Bourgogne Blanc. Pinot Bulue?? (PG) is one of Septache?? Chard and Pinot B are not of the production quantity. Sometimes in generous vintages Pinot B (PG) makes huge grapes with lots of juice. To keep the character of the Champains, we normally try to keep it in at 5% max. Sometimes makes a separate bottling of Pinot Blau?? But never export to US. The last vintage of **100% Pinot B (PG)** is **2014**, made 1200 bottles.

Other white crus too Perrieres Bourgogne Blanc, no PG. Two Bourgogne white appellations: Champlains vs **Perrieres**. P is **minerally and honest**. Both parcels are next to each other but totally different character. P **suffers more from dryness**. Champlains soil is more thick. Plants come out different.

**Corton-Charlemagne**: how are the expressions different from Chardonnays in Bourgogne Blanc to Corton-Charlemagne on the Pernard side? Very different expressions: different hill, Charlemagne higher altitude - "Haut cote du Beaune", very different but our approach in the vineyards are the same. Different due to different soils, **old vines** in Corton-Charlemagne - production is low, beautiful site.

**Perrieres and Charlemagne** - this part of Haut cote du Beaune is a happy area: wild birds, wilds animals, peaceful, forest around, the peace reflects in our wine.

Evolution of farming: started biodynamic, but now over it, like to use wild plant the microorganism it brings - fermented plant as treatment of the vineyard, in line with a lot of food in Japanese cuisine. Called Bizedynamic instead of biodynamic and more than that.

Evolution of Patrick's winemaking: wines tough when young. Since **2014** - Chisa's first vintage with Marielle, nothing changed in the vineyard or winery but wines much more approachable in youth now.