



KERMIT LYNCH WINE MERCHANT

## DOMAINE FRANCINE & OLIVIER SAVARY

Country: France

Region: Burgundy

Appellation(s): Chablis, Bourgogne Epineuil

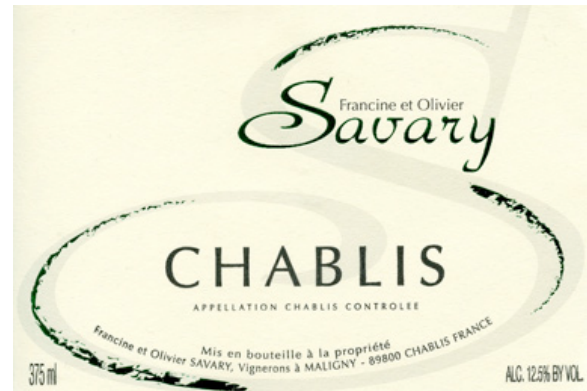
Producer: Olivier Savary

Founded: 1984

Annual Production: 16,500 cases

Farming: Traditional

Website: N/A



In Maligny, a village well-poised between Paris and Dijon, just north of Chablis, Olivier Savary and his wife, Francine, have been *vignerons* since 1984. Though many of Olivier's family members were *vignerons*, an unfortunate series of challenging harvests discouraged his parents from joining the family business. Chardonnay runs strongly through his veins, however, and Olivier pursued wine school in Dijon regardless of the fact that he would have no vines of his own. Olivier and Francine arranged to farm some vineyard land *en métayage* (share cropping) in the Chablis and Petit Chablis appellations. With his father at his side to farm the complex network of vineyards, Olivier initially sold off the majority of his production in bulk to a *négociant*. Emboldened by their years of combined experience and family history of winemaking, Francine and Olivier finally found their wings and began bottling under their own label. In 1990, Olivier's longtime friend and Chablis legend Jean-Marie Raveneau introduced Olivier to Kermit. Today, Francine and Olivier are joined by their sons, Maxime and Mathieu, whose ambition and young energy ensures a bright future for the domaine.

The Savarys have finally earned the recognition for their hard work, and are highly regarded in the appellation. The clay-limestone hillsides of the Kimmeridgian chain are excellent for growing dazzling, complex Chardonnay, also known here as "Beaunois." However ideal the soil, Olivier brings his own brilliance to the table. The grapes from his vineyards throughout the Chablis appellation are blended into one fabulously complex village wine cuvée. He also bottles an extraordinary *premier cru* from *Fourchaume*, as well as a separate cuvée of old-vine fruit in heavy, wax-sealed bottles after *élevage* in *demi-muids*. These exquisite wines are quintessential Chablis, with unmistakable aromas of ancient crushed shells and a pronounced, racy mineral structure.



DOMAINE FRANCINE & OLIVIER SAVARY (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Petit Chablis	Chardonnay	30 years average	Clay, Limestone	4 ha
Chablis	Chardonnay	25 years	Kimmeridgian Limestone	12 ha
Chablis “Vieilles Vignes”	Chardonnay	35 years		3 ha
Chablis 1er Cru <i>Fourchaume</i>	Chardonnay	30 years		.75 ha
Chablis 1er Cru <i>Vaillons</i>	Chardonnay	25 years		N/A
Bourgogne Epineuil Rouge	Pinot Noir	25 years		.80 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

**Petit Chablis:**

- Alcoholic fermentation and malolactic fermentation occur in temperature-controlled stainless steel tanks
- Wine is aged on fine lees

**Chablis:**

- Alcoholic fermentation and malolactic fermentation occur in temperature-controlled stainless steel tanks
- Wine is aged on fine lees

**Chablis “Vieilles Vignes”:**

- Alcoholic and malolactic fermentation occur in 20% neutral oak barrels and 80% in stainless steel
- Wine is aged on fine lees

**Chablis 1er Cru *Fourchaume*:**

- Alcoholic fermentation and malolactic fermentation occur in temperature-controlled stainless steel tanks
- Wine is aged on fine lees

**Chablis 1er Cru *Vaillons*:**

- Alcoholic fermentation and malolactic fermentation occur in temperature-controlled stainless steel tanks
- Wine is aged on fine lees



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### **Bourgogne Epineuil *Rouge*:**

- Grapes are entirely de-stemmed
- Wine is fermented in stainless steel tanks