



Domaine Rapet Père et Fils

Savigny Les Beaune Aux Fournaux

Grape

Pinot Noir

Vinification

Whites: the grapes are collected in small boxes and then pressed in a pneumatic press for about 3 hours. They use about 30% new oak and raise the wines during 12 months.

Reds: 15 days of fermentation, they use about 20% new oak.

165 Route de Dijon - 21200 Beaune - FRANCE

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Bourgogne

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Vineyards size

20 hectares

Farming

Lutte raisonnée

History

The domaine was created in 1765, an old Tastevin engraved with the name of the family testifies the start of the domaine and is now a symbol transmitted from generation to generation. Now Vincent is running the domaine.

The top value of the domaine

They put a huge attention to the work of the soil and the vineyards to get nice grapes.

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