

FRÉDÉRIC LEPRINCE

SAVIGNY-LÈS-BEAUNE

ORIGIN

Nantoux, Burgundy, France

WINE TYPE & VARIETIES

Still dry red, Pinot Noir

VINEYARD

2 parcels:

1/3 'Les Planchots' and
2/3 'Les Gollardes'

SOIL

Stony alluvial cone with white
and reddish limestone

AGE OF VINES

30-45 y/o

VITICULTURE

Organic viticulture

VINIFICATION

Manual harvest into crates,
careful sorting, 15% whole
bunches, 18-20 days
maceration, indigenous yeast,
spontaneous fermentation, cap
punching and pumping over,
gravity-fed transfer into barrel,
20 months ageing in oak
barrels, 25% new oak, blending
in stainless steel vats after
racking. Unfiltered.

Hailing from Normandy rather than the heart of Burgundy, Frédéric Leprince brings a unique perspective to the region's winemaking scene. He draws inspiration from winemakers both in France and abroad, which is evident in the diverse array of empty bottles adorning his winery.

Fred's journey in winemaking began alongside Benjamin Leroux at Domaine du Comte Armand in Pommard. Afterward, he assumed the role of head winemaker at Remoissenet Père & Fils in Beaune. Eventually, and luckily, he decided to venture out on his own as a micro-négociant.

Nestled in the serene village of Nantoux in the Hautes-Côtes de Beaune Fred crafts generous wines that embody a fuller, more rounded expression of Burgundy. His white wines possess a modern flair, with subtle yet well-integrated oak notes, diverging from the finesse-driven approach. The flavors are broad but avoiding any extremes. In essence, they are clean and expressive, rather than tightly reductive or eccentric.

Fred's red wines show a clear influence from the Comte-Armand style, although he's not as rigidly committed to the use of whole bunches. Reduction and tannic presence define his reds, which often showcase a darker fruit profile.

In summary, Frédéric Leprince's wines offer exceptional value, catering to those who appreciate the current trend for lighter, higher-acid wines and those who prefer the more traditional Burgundian style. Although more restrained in nature, they have the ability to exceed expectations, reminiscent of the early wines produced by other micro-négociants. These wines can be succinctly described as delicious, terroir-driven expressions that could only originate from the heart of Burgundy.



VIN

EST. 2012