



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

### TERROIR

Predominantly limestone-based gravelly soil



### PRESENTATION

Savigny-Lès-Beaune is an old, typically Burgundian winegrowing village, just north of Beaune. Today, the appellation is divided between the cultivation of Pinot Noir (85%) and Chardonnay (15%) grapes. The topography, which can vary markedly on either side of the small Rhoin river, contributes to the typicity as well as the diversity of this cru. The majority of the grapes that go into the crafting of this wine are primarily located at the top of the slopes.

### WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit. Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 14 to 16 months.

### TASTING

Subtle nose featuring notes of white flowers and citrus fruit. Round and powerful on the palate, this wine also features nice tautness, making the overall impression very harmonious. The fresh, fruity finish is extremely elegant.

### SERVING

Serve between 12 and 14°C (53-57°F).  
To enjoy young on the fruit or to keep 3 to 5 years.

### FOOD PAIRINGS

Finely prepared fish and seafood  
Roasted or stewed poultry and white meats

