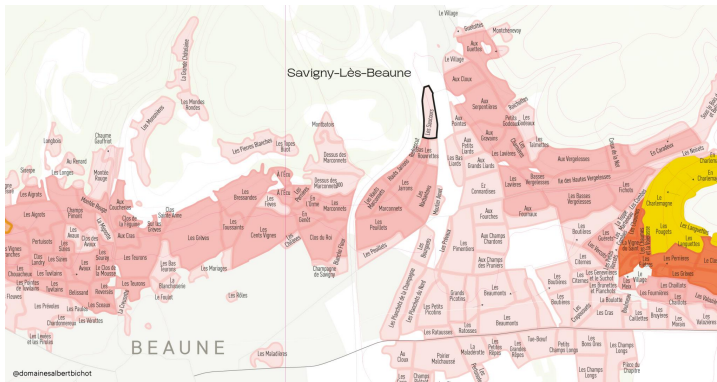


# SAVIGNY-LES-BEAUNE "LES SAUCOURS" MAISON ALBERT BICHOT



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

TERROIR  
Calcareous clay soil containing gravel



## 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.

"Les Saucours" is located at the entrance to the village on a moderately steep, north-facing slope where the soil contains a relatively high proportion of marls, this climat is particularly well suited to the cultivation of Chardonnay grapes.

## 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

Delicate nose featuring notes of white flowers and citrus fruit. On the palate, this taut, well-structured wine also boasts lovely roundness, giving it perfect balance. The fresh, fruity finish is very 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

