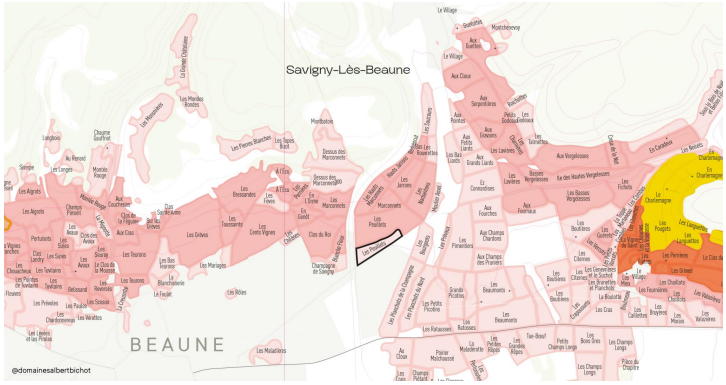
SAVIGNY-LES-BEAUNE PREMIER CRU "LES PEUILLETS"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Predominantly sandy calcareous clay soil

PRESENTATION
Savigny-Les-Beaune is an old, typically Burgundian winegrowing village, just north of Beaune. Today, the appellation is divided between the cultivation of Chardonnay (15%) and Pinot Noir (85% grapes) and boasts 22 Premier Crus including the renowned "Les Peuillets" climat.
The plot borders on the Beaune appellation and faces east. The vines are planted at an average altitude of 250 metres on a gentle slope.

WINEMAKING/AGEING
Handpiking, sorting of the grapes at the winery.
Fermenting maceration in thermoregulated wooden vats for 3 to 4 weeks.
Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING
The nose features delectable scents of red and black fruit (cherry, blackcurrant, raspberry...) and spices. On the palate, this wine is fleshy and boasts a delicate tannic structure. The finish, which reveals more animal notes and well-integrated oak, is long lasting.

SERVING
Serve at 15-16°C (59-61°F).
Aging potential: 3 to 5 years and more.

FOOD PAIRINGS
Roasted or stewed red and white meats
Medium cheeses
Recipe suggestion: pork tenderloin with mustard cream sauce