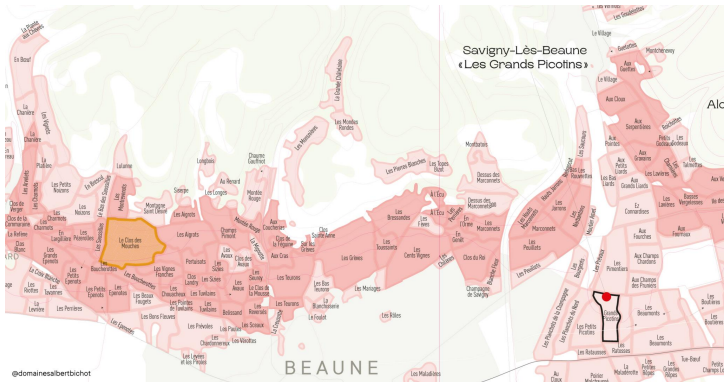


# SAVIGNY-LES-BEAUNE "LES GRANDS PICOTINS" DOMAINE DU PAVILLON



LOCATION  
Bourgogne

VARIÉTAL  
Pinot Noir

## TERROIR

Silty clayey sand containing pebbles  
Surface area of the vineyard : 1,41 ac  
Age of vines : 35-40 years old



## 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%). The terroir of the "Grands Picotins" Climat is heavily influenced by its location. Set at the mouth of the combes of Savigny and Pernand-Vergelesses, the soil is particularly well drained due to the high proportion of rounded pebbles.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.  
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.  
Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

## TASTING

Fine nose with scents of red and black fruit (cherry, blackberry...) enhanced by notes of mild spices. The palate is well balanced, fleshy and round with delicate structure. Long, fruity, delectable finish.

## SERVING

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

## FOOD PAIRINGS

Roasted or braised red and white meats  
Medium cheeses

## QUOTES

Decanter: 93/100 (2022)  
Jancis Robinson: 16+/20 (2019)  
Vinous: 90-92/100 (2018)

