



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

TERROIR  
Gravelly calcareous clay 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.

### 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 (raspberry, blackberry...) enhanced by notes of mild spices. The palate opens with lovely volume for this very well-balanced, soft, round wine. Its delicate structure continues and finishes on a subtle note of fruit.

### 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

James Suckling: 92/100 (2020)  
Wine Enthusiast: 91/100 (2019)  
James Suckling: 90/100 (2019)

