



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)

