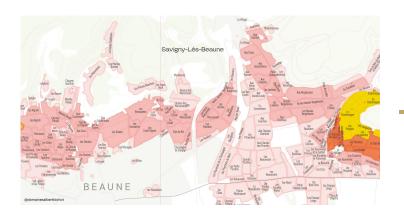


# SAVIGNY-LES-BEAUNE MAISON ALBERT BICHOT



LOCATION

Bourgogne

**VARIETAL** 

**Pinot Noir** 

## **TERROIR**

Gravelly 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 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

Handpiking, 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**

Jancis Robinson: 15.5/20 (2023) James Suckling: 92/100 (2020) Wine Enthusiast: 91/100 (2019)



