



Classification :



Village

Région : La Côte de Beaune

Cépage : Pinot noir

Savigny Les Beaune (Red)

La Côte de Beaune - Pinot noir

Origine

The vines are planted in a light well-drained clay-limestone soil with long banks of gravel and a southern exposure. The plot is located at the foot of the hillside sloping down to the River Rhoin.

Vinification

Grapes are hand-picked and then conveyed to the winery in crates. Part of the harvest is stripped and poured into a vat, where it ferments for an 8- to 10-day period. The technique employed enables producing elegant and delicate wines. After pressing, fermentation is completed in vats before transport to the cellars for barrelling, where vinification will last 12-18 months. Two or three racking steps will be carried out in order to separate out the deposits forming at the barrel bottom during the various vinification phases. Prior to bottling, a last racking allows assembling the wine in preparation of the clarification step. Just one slight filtration is performed before bottling.

Notes de dégustation :

This wine is fragrant and velvety with a powerful bouquet. It is very elegant and typical of the Savigny les Beaune appellation. As it says on the pediment of a famous Savigny les Beaune winery, "Les vins de Savigny Les Beaune sont généreux, théologiques, et morbifuges" (*the wines of Savigny les Beaune are nourishing, theological and keep death at bay*).

Mets d'accompagnements

Perfect accompaniment for all types of poultry, white meat dishes and gourmet cuisine.



Température de service :
13 to 14° C

Durée de conservation :
5 to 8 years