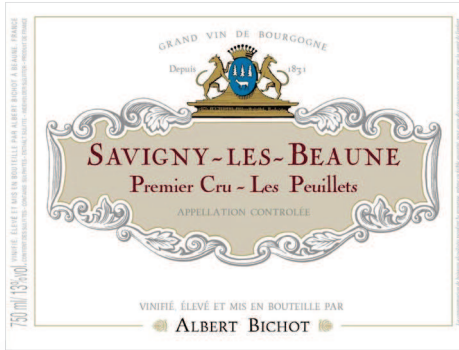


SAVIGNY-LÈS-BEAUNE 1ER CRU "LES PEUILLETS"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Calcareous clay soil with a high proportion of sand

Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 15 to 30 % new oak
 14 to 16 months

Savigny is a typical old Burgundian winemaking village just to the north of Beaune. Today, the majority of grapes grown in Savigny-les-Beaune are Pinot Noir though there is also some Chardonnay. It boasts 22 Premier Cru vineyards, one of which is the famed "Les Peuillets". It borders the Beaune appellation with vines planted at an average altitude of 250 metres (820 ft.). The gentle slopes face south-southeast, and are composed of predominantly sandy, particularly well-drained soil.

Tasting notes

The nose is fruity with black and red fruit aromas leading on to more discrete spicy notes. The well-structured palate evolves toward a complex finish with more gamey notes with well-integrated oak.

Food/wine pairing

This Savigny-Lès-Beaune Premier Cru "Les Peuillets" is an ideal wine for fine dishes such as red meat, game and classic cheeses.

Serving and cellaring

Serve between 16°C and 17°C. (60°F - 63°F)

Drink while young to best appreciate this wine's fruitiness or lay down for a dozen years or more to allow the more gamey and spicy notes to develop.

LES VINS DE BOURGOGNE - THE WINES OF BURGUNDY - Sylvain Pitot & Jean-Charles Servant - www.collection-pierrepopouin.com

