



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

Gravelly and
Calcareous clay soil

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % oak barrels
20 to 25 % new oak
14 to 16 months

The vineyards in the famous wine-producing village of Savigny-Lès-Beaune, located just to the north of Beaune, cover a surface area of 500 hectares (1,235 acres). Our vines appreciate east-southeastern exposure and grow in gravelly or calcareous clay soil.

Tasting notes

This Savigny-lès-Beaune boasts fruity aromas of red and black berries, enhanced by aromas of mild spices. With an initial pleasing sensation of fullness on the palate, this harmonious wine finishes on a subtle, fruity note.

Food/wine pairing

This wine is ideal for elaborate red meat dishes, game and classic cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 3 to 5 years or more.

