



SAVIGNY-LÈS-BEAUNE "LES GRANDS PICOTINS DOMAINE DU PAVILLON

ORGANIC WINE

Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

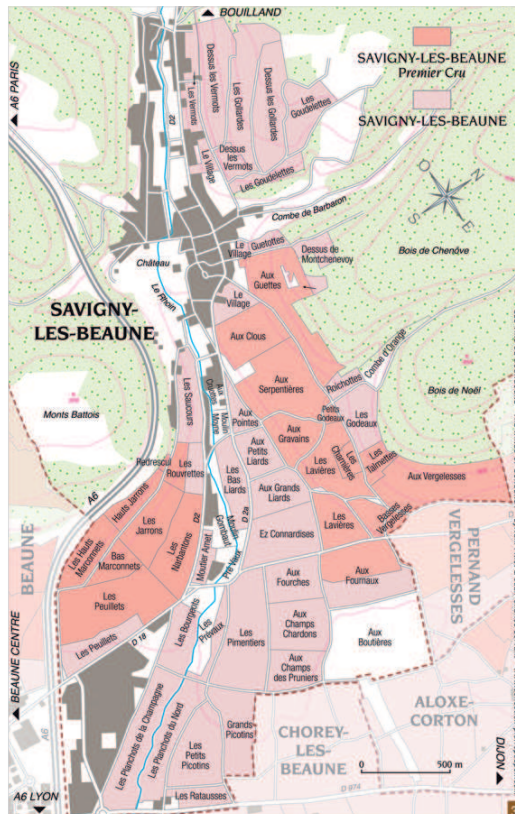
Gravelly and Calcareous clay soil

Vinification:

Temperature-controlled conical oak vats
 18 to 25 days

Ageing:

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



The origin of this terroir was strongly influenced by the combes of Savigny-Lès-Beaune and Pernand-Vergelesses.

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 15°C and 17°C. (59°F - 62°F)

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

