



SAVIGNY-LÈS-BEAUNE LES VERGELESSES PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months in oak barrels, including 15% of new oak.

TASTING

TASTING NOTES: Rubis color. A floral nose with hints of red berries, strawberries, black current and rose petal. In the mouth, the texture is fine and supple. At the end we find spicy notes. A pleasant wine to drink young.

FOOD & WINE PARING: Roasted chicken or poultries, veal sauté or blanquette and soft cheeses.

AGING POTENTIAL: 3 to 10 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: South-East in mid-slope for two plots, the last one is located on the edge of the woods of Noël.

SOIL: Clay and limestone, light and gravelly soil.

SURFACE: 2 hectares

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 10 000 bottles

