



SAVIGNY-LÈS-BEAUNE LES VERGELESSES PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation

MATURING: 10 to 12 months in oak barrels, including 25% of new oak.

TASTING

TASTING NOTES: Light and pure color. A flattering and inviting fresh nose, slightly floral, apple blossom. A well balanced palate with flavors of golden apple, pear, liquorice, and a little minerality. Quite good length in final.

FOOD & WINE PARING: Grilled salmon, roasted chicken, shellfish, fish, goat cheese

AGING POTENTIAL: 3 to 8 years

SERVICE TEMPERATURE : 10-12°C



VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: South-East in mid-slope

SOIL: Clay and limestone

SURFACE: 0,14 hectare

VINEYARD AVERAGE AGE: 10 years

AVERAGE PRODUCTION: 1000 bottles

