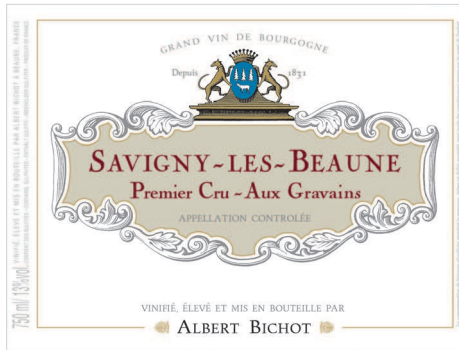


SAVIGNY-LÈS-BEAUNE 1ER CRU "AUX GRAVAINS"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:
 Calcareous clay soil,
 gravel

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

Ageing:
 100 % oak barrels
 35 % 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 "Aux Gravains". Facing due south at the northeast entrance to the village of Savigny, between "Les Lavières" and "Aux Serpentières", this vineyard is planted on a rather gentle slope in calcareous clay soil. The vineyard's name, "Gravains", makes reference to the gravel in the sandy soil.

Tasting notes

With its intense, powerful bouquet, this wine evokes aromas of Morello cherry and blackcurrant on the nose as well as subtle spicy notes. On the palate, its full body and silky tannins give it beautiful balance and lend this Premier Cru certain delicateness. The finish is more complex and reveals subtle notes of spices and oak.

Food/wine pairing

This Savigny-Lès-Beaune Premier Cru "Aux Gravains" is the ideal companion for the finest dishes such as finely prepared red meats, game, and classic cheeses.

Serving and cellaring

Serve at 17°C. (62°F)

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

