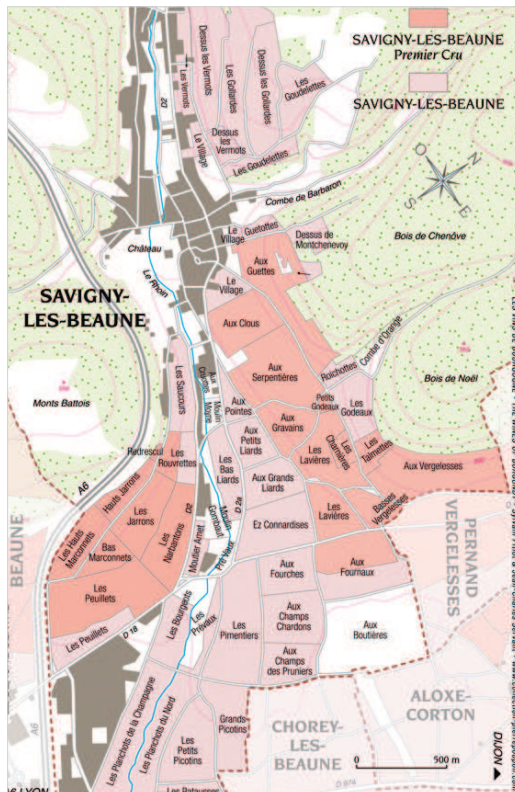
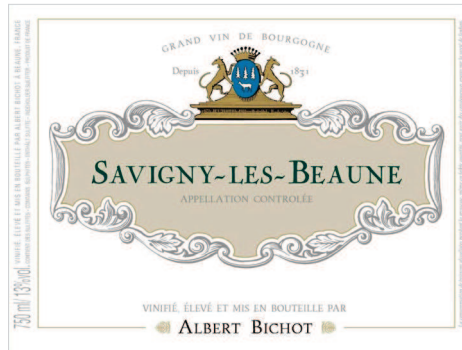


SAVIGNY-LÈS-BEAUNE



Côte de Beaune

100 % Chardonnay

AOC Village

The vineyard:

Gravelly soil with predominant limestone

Vinification:

Oak barrels
 20 % new oak
 6 weeks to 2 months

Ageing:

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

Savigny is a typical old Burgundian wine-producing village just north of Beaune. Today, the Savigny-lès-Beaune appellation is divided between the growing of both Chardonnay and Pinot Noir grapes (85%). The topography, sometimes well defined as on either side of Rohin river, contribute not only to the typicity but also to the diversity of this wine. The grapes that go into this wine come primarily from the upper part of the slope.

Tasting notes

Our white Savigny-les-Beaune is characterized by white flower aromas and subtle citrus notes. The palate is round, powerful, vivacious and harmonious.

Food/wine pairing

Ideal with fine fish and seafood, this wine is also a good match for white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine is ready to drink or may be laid down for 3 to 5 years.