

SAVIGNY-LES-BEAUNE ROUGE 2017

- REGION Côte de Beaune
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-les-Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone containing high proportions of iron.
- AVERAGE YIELD 45 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Lying just beneath the hill of Beaune, the vine-growing areas of Savigny-les-Beaune fall into two areas. The first is in the south adjacent to Beaune and the other is in the north bordering on the appellation of Aloxe-Corton. The red wines of Savigny are very like those of Beaune.

Wine tasting

- TASTING NOTE Our Savigny-lès-Beaune 2017 has an intense ruby color. Its nose combines blackcurrant and dried fruits while its mouth reveals a lot of roundness as well as finesse. We can identify cherry and almond aromas.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Savigny-les-Beaune rouge 2017 - Wine Spectator - May 2020 - 90/100 Top Value Savigny-les-Beaune rouge 2017 - Burgundy Report, Bill Nanson (UK) - January 2019 - "Bravo!"



A BEAUNE - CÔTE-D'OR - FRANCE

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