



Production area

Grapes for this village appellation from the Côte de Beaune are harvested within the delimited areas of the village of Savigny-Lès-Beaune. The vineyards cover a surface area of 346,16 hectares of which 138,62 hectares are classified as Premier Cru. Only 10% of production is devoted to white wines.

Origins

The soil of the "Côte" is derived principally from the subsidence of the Saône River floodplain which resulted in a 200 metre drop with relation to the Morvan plateau, creating a long hillside with very regular slopes and Eastern and South-Eastern exposure. This fault also freed minerals that had been trapped in the soil for thousands of years. The vineyards stretch across the gentle slopes of the hillside allowing the vines to take full advantage of exposure to the sun.

Varietal

100% Pinot Noir

Tasting notes

COLOUR : Intense ruby tinged with black cherry.

NOSE : Black fruit, hazelnut and animal notes.

PALATE : Elegant and concentrated on the palate, supported by well-rounded tannins. Refreshing on the finish with hints of violet, spices and some animal notes.

Food and wine pairing

Perfect with poultry, a good cut of beef and cheeses like Chaurce, Cantal, Tomme or Mont d'Or.

Serving suggestions

15°C

Ageing potential

4 to 8 years