



SAVIGNY-LES-BEAUNE PREMIER CRU AUX GRAVAINS



TERROIR



Geographical origin

Savigny-Les-Beaune is an old, typically Burgundian winegrowing village located in the Côte de Beaune, just a stone's throw north of Beaune.



Soil

Benefiting from full southern exposure at the northeastern edge of the village of Savigny, this single vineyard covers a relatively gentle slope whose soil is calcareous clay-based. The vineyard's name, "Gravains", refers to the gravel that is present in the sandy soil.



Varietal

100% Pinot Noir.



Vinification

Traditional Burgundian vinification in open vats with long maceration and punching of the cap. Aged in oak barrels (25 to 30% new oak) for 14 to 16 months to lend structure and complexity to the wine.

TASTING NOTES



Visual

Deep colour with ruby highlights.



Nose

Intense and powerful with aromas of sour cherry and blackcurrant, mineral nuances and a touch of forest undergrowth.



Palate

Starts off soft, with well-integrated tannins that lend this Premier Cru its finesse and elegance. The finish is complex, with delicate oaky notes.

SERVING



Enjoy with

Perfect with choice cuts of beef, specialty poultry and seared foie gras. Try this wine with rabbit in blackcurrant mustard sauce or pork tenderloin with ginger and pineapple. As for cheeses, local tomme de Morvan, fresh Soumaintrain and Chaource will bring out all this wine has to offer.

Serving temperature

15 to 16°C.



Cellaring

From 5 to 10 years.

JEAN BOUCHARD

6 bis, Boulevard Jacques Copeau – 21200 Beaune FRANCE
Tel: +33 (0)3 80 24 37 27 – Fax: +33 (0)3 80 24 37 38 -
contact@jeanbouchard.com
www.jeanbouchard.com