



## SAVIGNY-LES-BEAUNE PREMIER CRU LES PEUILLETS



### TERROIR



*Geographical origin*

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



*Soil*

Overlying calcareous clay soil with hard limestone subsoil, the "Les Peuillets" single vineyard lies adjacent to the Beaune appellation, at an altitude of 250 metres on average.



*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*

Lovely ruby red colour with garnet highlights.



*Nose*

Exudes scents of red berries, vegetal notes such as blackcurrant buds and a touch of forest undergrowth.



*Palate*

Gorgeous substance with flavours revolving around black fruit with a touch of spice and ending on an oaky finish.

### SERVING



*Enjoy with*

This is an ideal wine to serve with meat: grilled sirloin steak with chanterelle mushrooms, Dijon mustard-crusted veal chops and rotisserie roasted leg of lamb. When choosing cheeses, opt for mild varieties such as Brie de Meaux, Chaource or Neufchâtel.

*Serving temperature*

15 to 16°C.



*Cellaring*

From 5 to 10 years.

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