



SAVIGNY-LES-BEAUNE



TERROIR



Geographical origin

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



Soil

The soil is gravelly and composed of calcareous clay. The vines grow on slopes that face east/southeast.



Varietal

100% Pinot Noir.



Vinification

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

TASTING NOTES



Visual

Beautiful deep red with ruby coloured highlights.



Nose

Exudes scents of red stone fruit (sour cherry, black cherry), which are subtly enhanced by notes of mild spices (cinnamon, liquorice).



Palate

Starts off with lovely body and flavours reminiscent of the red fruit perceived on the first nose with some hints of venison and a slightly spicy finish.

SERVING



Enjoy with

Try this wine with choice cuts of red meat such as rosemary-scented lamb shank, roast beef with shallots, or chicken in morel mushroom cream sauce. When it comes to cheese, opt for a Brillat-Savarin or a tomme de Savoie.

Serving temperature

15 to 16°C.



Cellaring

From 3 to 7 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