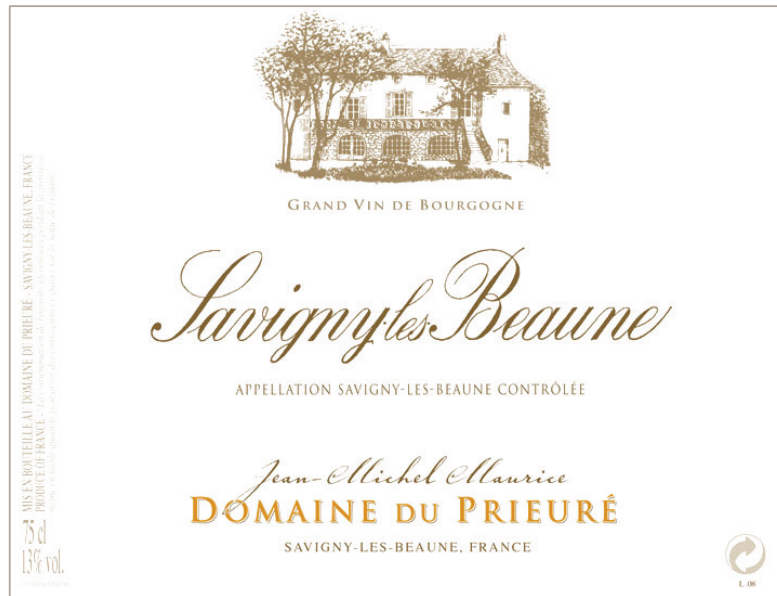




SAVIGNY LÈS BEAUNE BLANC

SAVIGNY's white wines are fruity and rich with a great range of aromas. Their mellowness appears as they evolve, to give wines that are harmonious and solid. All of Burgundy's white wines are produced from CHARDONNAY grapes (except for Bourgogne Aligoté). This varietal expresses very different characteristics depending on the terroir where it is planted. Chardonnay prefers clay-limestone soils. At SAVIGNY, only 10% of the production is planted with Chardonnay vines.



COLOUR: White

GRAPE VARIETY: Chardonnay (100%)

ALCOHOL CONTENT (%): 13

VINIFICATION: Our Savigny is a blend of two methods of vinification: - one part of our Chardonnay juice is fermented in a temperature-controlled stainless-steel vat, ensuring a good expression of the varietal aromas; - another part of this juice is barrelled directly so that alcoholic fermentation takes place in barrels. Once alcoholic fermentation is complete the fermentation lees are stirred back into suspension weekly to give the wine more richness on the palate. This blend allows us to obtain a wine with an excellent aromatic expression and good persistence in the mouth.

AGEING: In barrels and vats

BOTTLED: on the estate

CELLARING POTENTIAL: from 3 to 8 years

SERVE AT: 12°

PERFECT WITH: Seafood, hot pasta, terrines