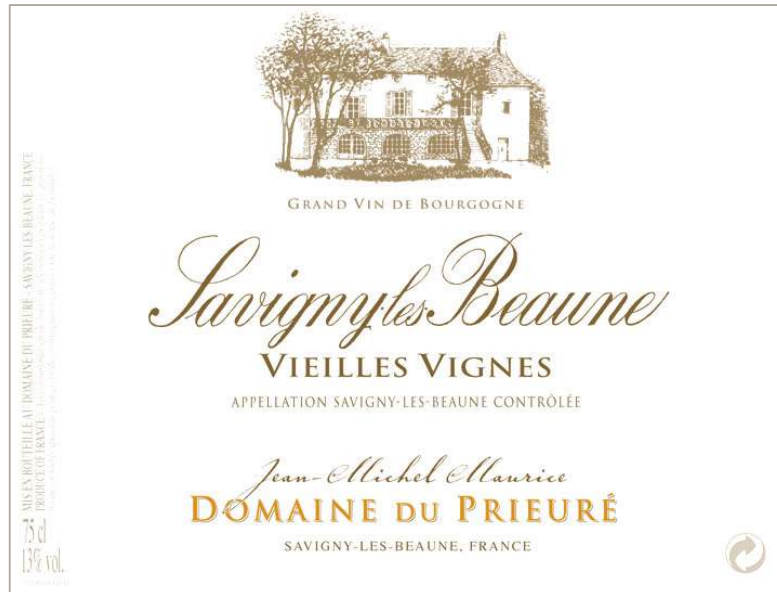




SAVIGNY LÈS BEAUNE - VIEILLES VIGNES

SAVIGNY reds have a beautiful ruby-red colour. They have an elegant, powerful bouquet, marked by a dominant griotte cherry-blackcurrant-raspberry note evolving towards strawberry and undergrowth after a few years. Supple, discretely tannic, they have a balanced, soft structure that gives them a feminine side. Savigny reds develop over 3 to 10 years.



COLOUR: Red

GRAPE VARIETY: Pinot noir (100%)

ALCOHOL CONTENT (%): 13

VINIFICATION: Savigny is vinified in open vats. After a period of maceration, fermentation takes place over a week under temperature control.

AGEING: The wine is then placed in barrels or vats for an ageing phase that lasts 12 to 18 months, depending on the year.

BOTTLED: on the estate

CELLARING POTENTIAL: from 3 to 5 years

SERVE AT: 16°

PERFECT WITH: Cheese, white meats