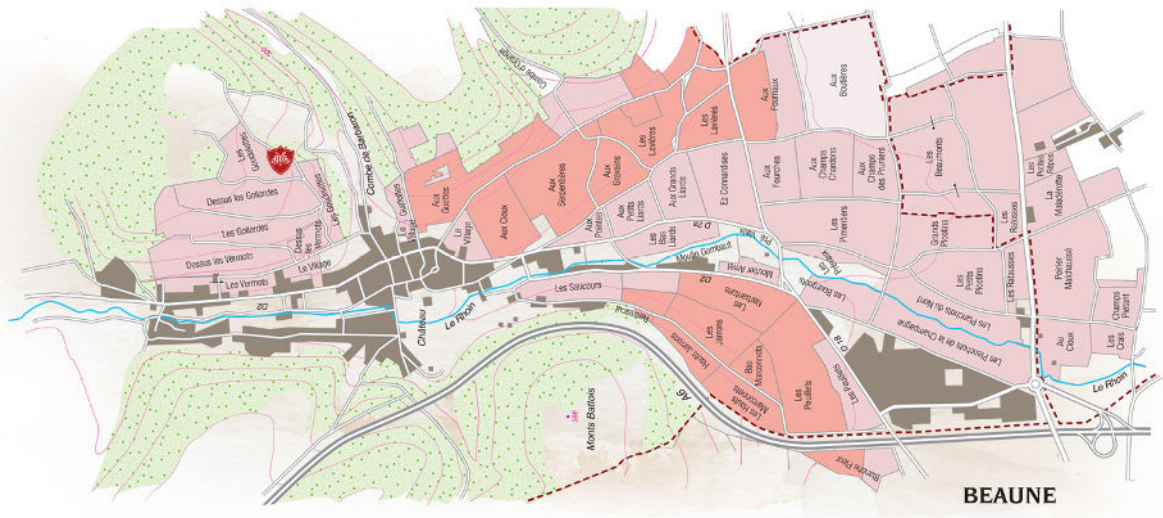


**SAVIGNY-  
LES-BEAUNE**

## CLIMAT & TERROIR

Holds the name of the engineer who created the railway in Dijon, contributing greatly to the city development.

**Operated vineyard surface:** 1.05 hectares

**Appellation:** Pommard Premier Cru

**Soil:** brown and gravel clay-limestone

**Grape variety:** Pinot Noir

**Exposure:** South

**Location:** top of the hillside

## VINIFICATION & AGEING

**Harvest:** manual harvest followed by a manual sorting

**Vinification:** after destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 17 months in oak barrels then 2 months in a tank

## TASTING

Nice nose on cherry and fruits with elegant tannins and a long finish.

**Food & wine pairings:** Quails stuffed with foie gras

**Cellaring potential:** from 5 to 10 years

