

The purity and elegance of a Clos located at the top of a hill, from a stony terroir.

HÉRITAGE

## Savigny-lès-Beaune 1er Cru *Clos des Guettes*



**Varietal:** Pinot Noir / **Appellation:** Savigny-lès-Beaune / Rouge  
**Level:** 1er Cru / **Average production:** 4 000 bottles

### TASTING NOTES AND PAIRINGS

Boasting a beautiful garnet color, this wine reveals an open nose of red fruit, raspberry, and crushed strawberry. Its full, fleshy, and generous palate offers freshness and length. Served between 14 and 16°C, it pairs perfectly with vegetable lasagna with Parmesan béchamel sauce.

### OUR VINEYARD

Facing south, this vineyard stretches across three overlapping terraces, at an altitude of approximately 300 meters above Savigny-lès-Beaune. Facing the village, the vines are about forty years old and planted on stony, brown limestone soil with a limestone subsoil.

### VINIFICATION AND AGEING

Hand-harvested. The grapes are rigorously sorted upon arrival at the winery. 100% destemmed. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting and then pressing of the marc. Aged for at least 10 months in French oak barrels before bottling.

### AWARDS

Burghound: 89-92/100 for the 2023 vintage.

