

The combination of elegance and structure.
A deep and complex Pinot Noir.

HÉRITAGE

Savigny-lès-Beaune 1er Cru *Les Narbantons*

Varietal: Pinot Noir / **Appellation:** Savigny-lès-Beaune / Rouge
Level: 1er Cru / **Average production:** 700 bottles

TASTING NOTES AND PAIRINGS

This wine offers a deep cherry red color, and reveals a nose with notes of strawberry, jam with a subtle touch of eucalyptus. Delicious and easy to drink, notes of licorice are felt upon tasting. Slightly oaky, it will pair well with braised lamb, roasted Brie or pan-fried mushrooms served with creamy polenta. Serve between 14 and 16 °C.

OUR VINEYARD

Located at the foot of the slope between Beaune and Savigny-lès-Beaune, at an altitude of 250 meters, this old vine, about sixty years old, covers an area of 0.13 ha. Facing east, it has a gentle slope and features soils different from those on the northern slope of the Combe de Savigny. Formed of varied scree, the soil consists of a layer of silt overlying gravel. A water reserve allows it to avoid excessive moisture stress and to produce consistent grape quality from one vintage to the next.

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.

