

The strength and finesse of a sunny terroir,
between the power and delicacy of a Premier
Cru from calcareous and humid soils.

HÉRITAGE

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



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

TASTING NOTES AND PAIRINGS

Featuring a deep red color with purple highlights, the wine reveals a nose with aromas of plum, cherry, and licorice. Powerful and full-bodied, it offers beautiful tension. Tannic and moderately oaky, it pairs perfectly with flambéed kidneys, turkey in sauce, or tagliatelle with porcini mushrooms. Serve between 14 and 16°C.

OUR VINEYARD

Facing south-east, this 1.19 ha plot planted with Pinot Noir is around fifty years old. Located at an altitude of around 240 meters, it has a gentle slope. Its soil is composed of limestone scree and silt, with relatively little clay, on a subsoil of gravel and sand. Thanks to its warm, well-drained soil, this plot is remarkably early and is always one of the first plots harvested at the Domaine.

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

Hachette Wine Guide 2024: 1 star for the 2021 vintage. Hachette Wine Guide 2025: 2 stars Coup de Cœur Vin Remarquable for the 2022 vintage. Burghound: 90/100 for the 2022 and 2023 vintages.

