

The intimacy of a Clos in the Côte de
Beaune. Roundness, richness of clay, and the
freshness of a Chardonnay close to a river.

HÉRITAGE

Savigny-lès-Beaune *Clos des Godeaux*

Varietal: Chardonnay / **Appellation:** Savigny-lès-Beaune / **Blanc**
Level: Village / **Average production:** 2 000 bottles

TASTING NOTES AND PAIRINGS

With its golden yellow color and green highlights, this wine offers a clean nose of white-fleshed fruit. On the palate, it reveals a beautiful roundness combined with suppleness and freshness. Lightly oaky, it pairs perfectly with pan-fried seafood in curry sauce, white fish carpaccio, mushroom and Comté quiche, and even roasted Camembert. Serve between 12 and 14°C.

OUR VINEYARD

The plot from which the grapes are grown is located at an altitude of approximately 280 meters, on the slope of the hill separating Pernand-Vergelesses from Savigny-lès-Beaune. Facing due south, it enjoys ideal sunshine. Covering a surface area of 0.37 ha, the vines are relatively young, planted on white marl soil.

VINIFICATION AND AGEING

Hand-harvested. Pressing and settling. Alcoholic fermentation in French oak barrels. Aging on fine lees. Malolactic fermentation. Aging for at least 8 months before bottling.

AWARDS

Burgundy Today: 16/60 for the 2020 vintage.

