

Fine and floral red. The delicate expression of a stony terroir.

HÉRITAGE

Savigny-lès-Beaune *Les Rouvrettes*

Varietal: Pinot Noir / Appellation: Savigny-lès-Beaune / Rouge
Level: Village / Average production: 700 bottles

TASTING NOTES AND PAIRINGS

Featuring a garnet red color with brick-colored highlights, this wine reveals an expressive nose of red fruits, undergrowth with roasted notes. Balanced and distinguished, its palate is seductive and long, with medium oak notes. It will pair very well with veal in sauce, a pork and pepper skewer, or a porcini mushroom risotto. Serve between 16 and 18 °C.

OUR VINEYARD

Facing northeast, this plot, located at an altitude of 250 meters, has a gentle slope and enjoys good sunshine. Covering an area of 0.12 ha, the vines are quite old (63 years old) and produce concentrated grapes. The soil is different from the northern slope of the Savigny-lès-Beaune valley: a veritable millefeuille, it is formed of varied scree. The soil consists of a layer of silt resting on gravel. A water reserve allows it to avoid excessive moisture stress and to achieve 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. Decanting and then pressing of the marc. Aged for at least 8 months in French oak barrels before bottling.

