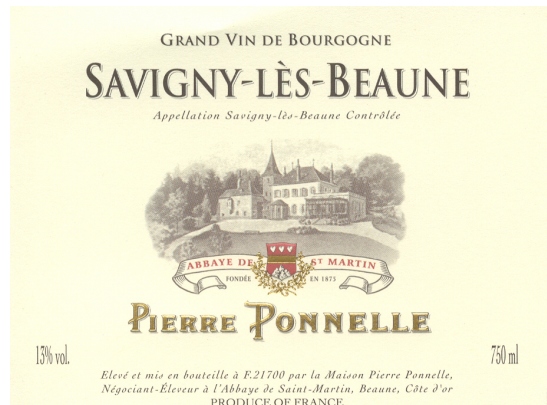


## SAVIGNY LES BEAUNE



### TERROIR

Grapes are hand-harvested and sorted. Cold maceration last 7 days. 3 to 4 weeks of vatting time with twice daily punching of the cap. Pneumatic pressing is being used. Maturation is processed in French oak barrels that are composed of 40 % new oak for 12 months.

### TASTING

Deep, almost black, colour. Good brilliance.

Highly aromatic bouquet which shows intense notes of blackcurrant, and game meat.

High tannins dominate the palate and are highlighted by well-defined acidity and chewiness which will surface after a few years of cellaring.

### FOOD MATCHING

Excellent with lamb, game meat, strong cheeses.

REGION	Bourgogne
SUB-REGION	Côte de Beaune
TYPE	AOC
LEVEL	Village
GRAPES	Pinot Noir
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	4 years
COLOR	Red

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