

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode

1^{er} Cru 2019



Grape Variety : Pinot Noir

Soil : Marl, chalk and limestone.

Site : Named after the latin "Dominus", "Vineyard of the Lord" an indication that this area was formerly owned by the Lord of Savigny. This vineyard is North East oriented on mid-slope.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting : Ruby colour. Delicate floral fragrances mixed with aromas of ripe cherries and strawberries on a hint of spice. Complex and well-balanced. Smooth texture. Refined tannins. Long and elegant aftertaste.

Food pairing : Red and white meat roasted or "en sauce", game, cheeses.