

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode

1^{er} Cru 2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour with violine tinges. Floral fragrances mixed with ripe red cherries and spices on a hint of vanilla. Well-structured and complex. Precise and deep texture with silky tannins. Generous and complex in the outstanding aftertaste. SCORES : 16,5/20 JANCIS ROBINSON - 92/100 WORLD OF FINE WINE- 92/100 WINE SPECTATOR

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