



Savigny-lès-Beaune

Savigny-lès-Beaune Pinot Noir 2021

Grape Variety: Pinot Noir

Soil: Clay and limestone

Site: Area of production located on the commune Savigny les Beaune, a small village adjacent to Beaune.

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, A sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods and the harvest started at Chanson on September 15, under a bright sunshine. The red wines have a good colour. They give off floral fragrances and a beautiful fruit expression but the volumes produced are quite low.

Tasting: Bright ruby colour. Fragrances of violet mixed with fresh aromas of red berries on a hint of liquorice. Well-structured. Very pure fruit expression. Tight texture. Well-crafted tannins. Spicy finish.

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