



Savigny-lès-Beaune

Savigny-lès-Beaune Pinot Noir 2015

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 2015: After a cold winter and a mild spring, the weather conditions in summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes. The harvest started early september under a bright sunshine. The red wines develop beautiful aromas of ripe red and black berries with a fleshy texture. Aging in oak casks during 14 months.

Tasting: Bright ruby colour. Intense aromas of ripe red fruit (raspberry and cherry), strawberry jam on a hint of liquorice. Elegant with a delicate texture and silky tannins. Complex and long aftertaste with spicy notes.

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