

# 2022 Savigny-les-Beaune

Village Wine - 100% Pinot Noir

Savigny-les-Beaune is a a pretty village tucked away in a small valley north of Beaune. The vines are planted on two hills with two different exposures, north and south. The Gallo-Roman village was called Sabinius and played an important role in the history of viticulture. The monks of Cîteaux owned vineyards in this region.

# Producing communes:

Savigny-les-Beaune.

## Supply:

Grapes and musts purchased from supply partners according to rigorous specifications.

#### Vinification:

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of
  fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

### Ageing:

Ageing: in oak barrels including 20% of new barrels It lasts between 12 to 16 months.

## 2022 Vintage:

The brightness and intensity of the 2022 reds are impressive. The nose, of great complexity, combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, the spices underline silky, high-quality tannins. Ample, full-bodied and fresh, these wines are an archetype of balance between aromas and structure with a very real ageing potential.

# Tasting note by Véronique Boss-Drouhin:

A delicate and elegant wine. On the nose, characteristic aromas of spice and violet, mingled with wild blackberry. On the palate, refined and supple. Persistent aftertaste, with delicious and subtle flavours that linger on for quite a long time.

Cellaring: Optimal consumption: 5 to 8 years

Ageing potential: 10 years

**Tasting temperature:** 61-62°F

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