

2023 SAVIGNY-LES-BEAUNE

VILLAGE WINE - 100% PINOT NOIR

Savigny-les-Beaune is 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 Sabinus 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.

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

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

