

CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

**PRESENTATION OF THE APPELLATION**

In Savigny, altitude varies from 250 to 400 metres. The lower slopes consist of alluvia from the Rhoin. Higher, the geology is that of the Hill of Corton. At the Pernand-Vergelesses end, exposure is southerly and the soils are gravelly with a scattering of oolitic ironstone. Lower down, the red-brown limestone becomes more clayey and pebbly. Opposite, the slope faces East and the limestone soils include some sand.

**TASTING: gourmet, elegant and fruity**

Food pairings: Glazed poultry

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

**VINEYARD**

- Surface: 1,52 ha
- Exposition: South-east
- Year of planting: 1973
- Soil and Subsoil: clayey and pebbly with red-brown limestone
- Density of planting: 9000 pieds/ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

**WINE**

- Harvest date: 12/09/2023
- Vinification: Selected and destemmed. Cold pre-fermentation during 4 days. Some pushing down and then pumping over twice a day for 3 weeks of maceration.
- Aging: 15 month in oak with 25% new oak
- Production: 6000 bottles

**CÔTE DE BEAUNE 2023**

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The Côte de Beaune, like its northern neighbor, has crafted a high-quality vintage. The wines are distinguished by their elegant fruit character, combining ripe red berry aromas with hints of cherry pit and plum. On the palate, spices and licorice enhance the richness of the aromatic profile. These reds are well-structured and balanced, with a generous texture, velvety tannins, and a pleasant finish. They will reach their prime over the next three to five years.

