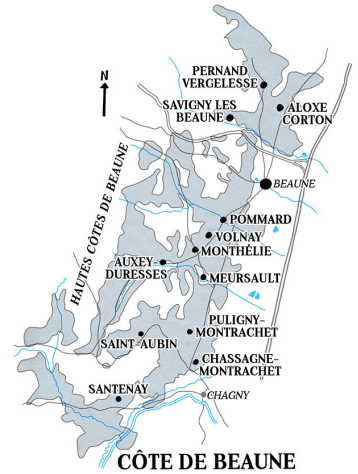


CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-lès-Beaune Pinot Noir 2017

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 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Intense aromas of red and black fruit (raspberry and blackberry) with a hint of pepper and rose fragrances. Elegant with a delicate texture and silky tannins. Complex and long aftertaste.

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