

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-lès-Beaune Pinot Noir 2011



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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak during 14 months

Tasting : Bright ruby colour. Fresh aromas of red fruit (red-berry) mixed with cocoa. Well-structured and generous. Very fresh aromatic combination. Delicate oak note and well-integrated tannins. Long aftertaste.

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