

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode 1^{er} Cru 2010



Grape Variety : Pinot Noir

Soil : Marl, chalk and limestone.

Site : Named after the latin "Dominus", "Vineyard of the Lord" an indication that this area was formerly owned by the Lord of Savigny. This vineyard is North East oriented on mid-slope.

The Vintage 2010 : The weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours and gave rise to an exceptional phenolic maturity. The harvest commenced in mid-September in perfect conditions under an Indian summer. This results in red wines with a crunchy flesh and an explosion of red fruits marvelously combined with the minerality of the terroirs. Aged in French oak during 18 months.

Tasting : Bright ruby colour. Floral fragrances (Violet) mixed with aromas of red fruit liqueur. Delicate vanilla note. Complex and racy with a beautiful texture. Crunchy fruit. Elegant. Soft tannins. Long and fresh finish.

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