

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode 1^{er} Cru 2011



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 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 18 months.

Tasting : Bright ruby colour. Intense aromas of red berries mixed with spices and pepper. Delicate vanilla note. Crunchy with sweet fruit on the attack. Complex and punchy. Tight texture. Long and spicy aftertaste.

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