

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode 1^{er} Cru 2014



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 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks during 15 months.

Tasting : Bright ruby colour. Intense aromas of ripe red berries mixed with spices and a hint of vanilla. Complex and well-structured. Finely grained tannins. Well-integrated oak note. Long and intense aftertaste. SCORES : 90 - WINE SPECTATOR - Feb. 2017

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