

JEAN BOUCHARD

— DEPUIS 1926 —



Savigny-Les-Beaune

AOP Savigny-lès-Beaune, Bourgogne, France

PRESENTATION

Savigny-Les-Beaune is an old typical Burgundian winegrower village, a short distance north of Beaune. Today, the appellation is divided between the cultivation of Pinot Noir (85%) and Chardonnay (15%). The sometimes quite pronounced relief on either side of the small river "Rhoïn" contributes to the typicality but also to the diversity of this growth.

LOCATION

Savigny-Les-Beaune is an old typically Burgundian winegrower village, a few steps north of Beaune on the Côte de Beaune.

TERROIR

Gravelly and clay-limestone soils with vines on soils exposed to the southeast.

WINEMAKING

Vinification in open thermoregulated vats at 28/30 °C with punching down. Aging in oak barrels (30% new barrels) for 14 to 16 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 15-16°C.
To be enjoyed within 3 to 5 years and more.


TASTING

Beautiful dark red color with ruby reflections.
Its bouquet reveals aromas of red fruits with stones such as Morello cherry and black cherry, lightly enhanced with notes of sweet spices like cinnamon and licorice.
The palate has a nice volume on the attack, we find the red fruits from the first nose, some notes of game, and a subtly spicy finish.

FOOD PAIRINGS

Classic pairing: Grilled lamb chops.
Unusual pairing: Vegetable curry.

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