

Vieilles Vignes
SAVIGNY-LÈS-BEAUNE
LE VILLAGE

2024

1021 BOTTLES



PHILOSOPHY

In our opinion, Savigny's red wines are a good introduction to the Côte de Beaune's reds. The freshness that is characteristic of this appellation lends finesse and elegance to the wine, which corresponds to the House style and boasts generous fruit. These are accessible, expressive, straightforward, fresh wines that do not hesitate to show off their character.

THE CUVÉE

The grapes for our cuvée come from a plot located at an altitude of 250 metres on the alluvial cone of the Le Rhoin River that flows through the village, facing the Hill of Corton. The subsoil is composed of clay-rich marls that lend both finesse and power to the wine.

VINIFICATION AND AGING

The harvest was fully destemmed after sorting. The vatting lasted 15 days, with extraction managed through regular pump-overs and moderate punch-downs towards the end of fermentation. Pressing was followed by barreling in oak casks, including 28% new oak.



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TASTING NOTES

Bright, transparent carmine red colour. The nose is refined, fresh and subtle, revealing indulgent red fruit notes (strawberry, raspberry), lifted by a delicate smoky touch. Hints of fresh herbs and mint intertwine with balsamic notes of pine and a touch of dark chocolate. The palate offers a light and delicate attack with a silky texture, supported by a fine acidity. The finish unfolds with nuances of black tea, peony and heathery earth, bringing complexity and lift. A fresh and expressive wine, true to the character of cool-climate Pinot Noir from Burgundy.

