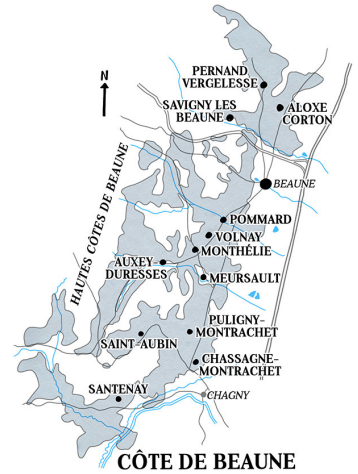


# CHANSON

En Bourgogne depuis 1750



## Savigny-lès-Beaune

### Savigny-Dominode

1<sup>er</sup> Cru 2016



**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 2016 :** After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine.

**Vinification :** whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak. After a cold winter and a mild spring, the weather conditions in Summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes. The harvest took place early September under a bright sunshine. The red wines develop beautiful aromas of ripe red and black berries with a fleshy texture. Aging in oak casks during 16 months.

**Tasting :** Dark ruby colour. Fragrances of violet mixed with aromas of ripe red berries and spices. Complex, deep and onctuous. Smooth texture. Ripe and ample tannins. Long aftertaste.

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