

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode

1er Cru 2021

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 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, A sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods and the harvest started at Chanson on September 15, under a bright sunshine. The red wines have a good colour. They give off floral fragrances and a beautiful fruit expression but the volumes produced are quite low.

Tasting: Ruby colour. Aromas of cooked red berries (strawberries, cherries and raspberries) mixed with spicy notes and a vanilla touch. Well-balanced with a tight and precise texture. Delicate tannins. Long and spicy aftertaste with notes of fruit.

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

