



Savigny-les Beaune Les Picotins

Geographical and geological location

Located in the town of Savigny-les-Beaune, in Côte de Beaune. Parcel of 0.5730 Ha. The soil is clay-limestone on hard limestone.

Grape varieties
100% Pinot Noir

Winemaking

The grapes are harvested manually in harvest crates which are transported to the vat room as quickly as possible in order to avoid overheating, rain and crushing of the berries. The contents of the boxes are passed through a sorting table to remove leaves, green grapes (verjuice), etc. Depending on the vintage, 85 to 100% of the harvest is destemmed to avoid excessive bitterness

due to the tannins in the stalks. The fermentation maceration then lasts 15 to 20 days in conical oak vats containing thermoregulated radiators. This makes it possible to control the fermentation temperatures which directly influence the extraction of aromas and color. Finally, gentle pressing highlights the nobility and elegance of the wine.

Breeding

Toning in oak barrels for 16 months with 20 to 40% new barrels, and a choice of wood from various sources: forests of Tronçais, Nevers, Vosges, Burgundy. Aging in new barrels brings the aromas and tannins of the oak staves and also - thanks to the porosity of the wood - controlled oxygenation which allows good maturation of the wine. During aging, the wine is stirred (resuspension of the fine lees) to add fat and roundness. It is drawn off before bottling, which is done without fining and with light filtration, thus preserving the natural richness of the appellation.

Tasting

Pretty ruby color. Its nose opens with a note of undergrowth then develops aromas of plum and morello cherry, with a hint of spices. Nice fruit attack on a framework of very present tannins, which provide a lot of consistency.

Suggestions

Serve at 17°C. It goes well with Burgundy snails, finely prepared red meats, game birds and delicate cheeses.