SAVIGNY-LES-BEAUNE 1ER CRU
LES VERGELESSES

General Characteristics:
Grape variety: Pinot noir.
Production: about 3,000 bottles a year.
Soil: clay, limestone, and gravel.
Age of the vineyards: 40 years.

Terroir:
The exposure of this Savigny les Beaune 1er cru les Vergelesses plot is south-east, on the edge of the Noël woods.

Vinification:
- manual harvest
- 20% whole harvest
- 10 days of vatting
- reassembly, punching down
- pneumatic pressing
- 100% aging in barrels
- bottled after 12 months of aging

Tasting:
Ruby color. Floral nose composed of notes of red fruits. On the palate, beautiful elegance. At the end of the palate, we find some spicy notes. A pleasant wine to drink when young. It goes very well with roast chicken, poultry, blanquette or veal and mild cheese.

To be enjoyed between 3 and 10 years.

Preservation and tasting advice:
This wine can be served cool but not cold. Uncork it an hour before serving to let the aromas develop.

Wine Pairing:
It will be perfect with all red meat.

