



# Savigny-lès-Beaune



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **22 Premiers Crus Climats**.

Producing commune: **Savigny-lès-Beaune**.

On the label, the *appellation* SAVIGNY-LÈS-BEAUNE and SAVIGNY-LÈS-BEAUNE PREMIER CRU may be followed by the name of the *Climat* of origin.

## TASTING NOTES

**Red:** the red is a deep cherry colour with garnet highlights. It boasts a bouquet of small red and black fruits (blackcurrant, cherry, raspberry) and flowers (violet). The body is ample and discreetly tannic and the fruit remains present. Frequently one will find an elegant hint of Morello cherry. Roundness, volume, power and balance are all here, and in just the right proportions.

**White:** this wine is sometimes gold with emerald highlights, sometimes pale straw colour. Its nose is flowery and light-hearted. Its bouquet frequently evokes butter and brioche with notes of lemon, grapefruit, and occasionally a touch of minerality. A lively attack helps to make this a clean, straightforward wine - quite fleshy, persistent, and occasionally with a touch of spice.

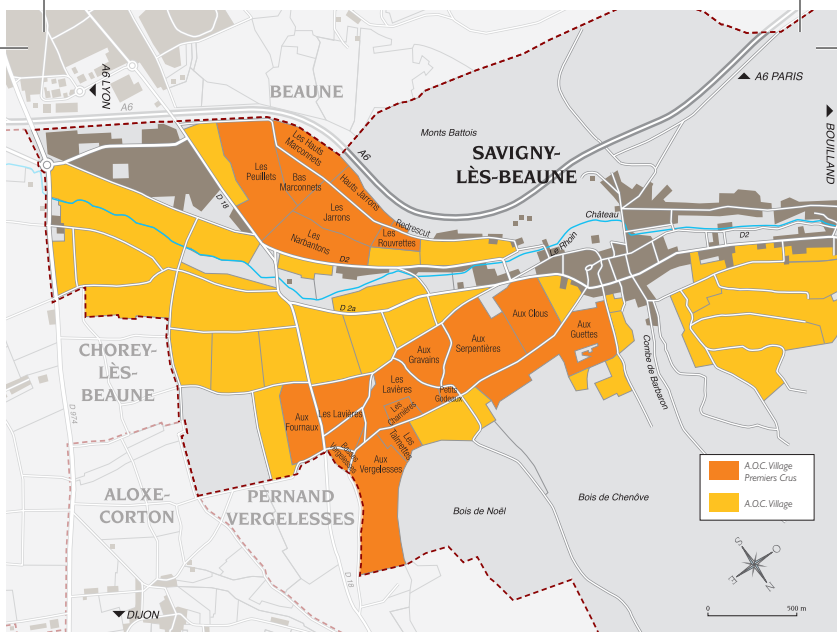
## SERVING SUGGESTIONS

**Red:** its solid, mouth-filling power would be a match for good cuts of beef, or even *foie gras poêlé*. With a crispy roast fowl, the wine's fleshiness would compensate for a certain dryness in the fibrous flesh of the bird and it would likewise support in the same way more aromatic poultry dishes (glazed or caramelised). For cheeses, it would do better with sweeter-flavoured types such as Chaource, Brie de Meaux, Tomme, Reblochon, Cantal, Mont d'Or, Époisses.

Serving temperature: 15°C.

**White:** its lively and straightforward attack would suit fresh-water fish in white sauce, omelettes, or scrambled eggs, while its rich and unctuous bouquet would deliver an attractive and restful finish. It proves a worthy companion to goat cheeses, Gruyère, Comté, and Cîteaux.

Serving temperature: 11 to 12°C.



## LOCATION

Between the Hill of Corton and Beaune, the landscape opens up like a map unfolding. The hills of the *Côte de Beaune* recede a little on either side of the little river Rhoin. These vineyards are of ancient lineage. For much of their history, they belonged to the domaine of the Dukes of Bourgogne, to neighbouring religious houses, or to the Knights of Malta. An imposing 14<sup>th</sup> century castle testifies to the *appellation's* aristocratic qualifications. The AOC status dates from 1937.

## SOILS

The gradient is gentle at first but stiffer as one goes higher. Altitude varies from 250 to 400 metres. The lower slopes consist of alluvia from the Rhoin. Higher, the geology is that of the Hill of Corton. At the Pernand-Vergelesses end, exposure is southerly and the soils are gravelly with a scattering of oolitic ironstone. Lower down, the red-brown limestone becomes more clayey and pebbly. Opposite, the slope faces East and the limestone soils include some sand.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds - *Pinot Noir*.**

**Whites - *Chardonnay, Pinot Blanc*.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10 000 m<sup>2</sup> = 24 *ouvrées*.

Reds: **310.28 ha** (including 128.03 ha *Premier Cru*).

Whites: **46.36 ha** (including 10.68 ha *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **11,422 hl** (including 4,429 hl *Premier Cru*).

Whites: **1,898 hl** (including 443 hl *Premier Cru*).

\*In 2018 \*\*5 years average, 2014-2018

## PREMIERS CRUS CLIMATS

Les Charnières, Les Talmettes, Les Vergelesses, Bataillière, Basses Vergelesses, Aux Fourneaux, Champ Chevrey, Les Lavières, Aux Gravains, Petits Godeaux, Aux Serpentières, Aux Clous, Aux Guettes, Les Rouvrettes, Les Narbantons, Les Peuillets, Les Marconnets, La Dominode, Les Jarrons, Les Hauts Jarrons, Redrescul, Les Hauts Marconnets.

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