

# **Savigny 1er Cru "The Lavières"**

**REGION:** Burgundy

**NAME:** Savigny-lès-Beaune 1er Cru

**PRODUCTION SITE:** Commune de Savigny.

**SOIL:** Clay and limestone, a place called "The Lavières".

**VARIETY:** Pinot Noir

**AGE OF VINES:** 40 years

## **Manual harvest**

Crushing and systematic de-stemming of the harvest. Cold maceration for 4-5 days and then fermentation maintained at 30 ° C for 15 days, stuffing gravity and aging in oak barrels of French origin for 15 months. Proportion of 20% new barrels.

Delicate nose of red berries and violets. The terroir of Lavières gives an air wine initially, thin, taking more density and volume in the mouth. The final freshness shows a feminine side with great length on thin tannins.

Serve with thin red meat or small game birds.

This wine should not be drunk within 3 years, and will wait 8 to 10 years.

Serving temperature: 17-18 ° C