

SAVIGNY-LES-BEAUNE 1ER CRU-AUX GUETTES 2013



GRAPE VARIETIES:

Pinot Noir

GRADE:

-% vol

TYPE OF SOIL:

Mainly clay and limestone, the soil is very stony

COLOUR:

Its colour is a bright brilliant red with black tints

AROMA:

The nose is characterized by aromas of blackberry, cherry kirsch and wild nuances

PALATE:

The palate is lively and accurate with the introduction of the fruit and the soil. On the palate the wine is masculine enough for the appellation

KNOW THIS WINE BETTER

Manual harvest-picking. The grapes are sorted in the vineyard and then in the domain on special selection tables. A punching of the cap is done daily and constant temperature control allows the expression of fruit and the future balance of the wine (cold temperature in the 5/6 first days). Fermentation in open vats during 20 days before pressing (pneumatic).

Maturation in oak barrels at 100% with only 10% new oak barrels (from France) and the balance in oaks of one year for 15 months.