

Savigny Les Beaune Premier Cru Fourneaux

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy, Cote de Beaune, Premier Cru
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Harvesting by hand and transportation in small crates to preserve the fruit. Sorting of the grapes two times – in the vineyard and at the winery. Maceration and vinification take 2 to 3 weeks. Fermentation with indigenous yeasts. Maceration and fermentation temperatures are under strict control in order to completely manage the process of extraction (extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character).
--------------	---

Ageing	In French oak barriques (20% new) for 14 to 18 months.
--------	--

Description

In Brief	The village of Savigny-les-Beaune is nestled in a small valley north-west of Beaune. The "Fourneaux" vineyard is on a gentle slope with an ideal south-west exposure, next to the famous Vergelesses and Lavieres vineyards. Soil: marl and limestone from the Bathonian age; light soil with a reddish coloration, strewn with sharp stones. Biological and biodynamic cultivation.
----------	--

Tasting notes	The colour of this wine has no equal: its cherry-red hue catches the light in the most seductive fashion. At first, the nose offers a stunning display of spices ranging from pepper and nutmeg to touches of paprika and green pepper. The sensations are subtle and never too strong. Other pleasures are to be found on the palate, such as delicate fruity flavours matching a graceful structure, a velvety texture and elegant tannins.
---------------	---

Food Pairing	Excellent with various roasted meats, barbecue, game, soft cheeses, pasta and risotto with pesto, mushroom or tomato sauce.
--------------	---

Notes

