MAISON A.GOICHOT

SAVIGNY LES BEAUNE

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 3-5 ans

Plot

White wines from Savigny-lès-Beaune are rare, as the vineyard mainly produces red wines. The vines are planted on clay-limestone slopes facing south. This geographical situation ensures optimum ripening of the grapes, favouring the expression of the Chardonnay grape variety.

Vinification / Aging

Vinification is traditional, with alcoholic fermentation in stainless steel vats to preserve the freshness and aromas of the Chardonnay. Ageing generally lasts between 10 and 12 months, partly in oak barrels (new to 5 years) and partly in stainless steel vats, depending on the producer. This process balances the minerality of the terroir with the richness provided by the wood.

Tasting

Our Savigny Les Beaune has a pale gold colour with green highlights, brilliant and luminous. On the nose, the wine is expressive, combining white flowers, white-fleshed fruit such as apples and pears, and a touch of lime. Slight buttery or vanilla notes may appear depending on the ageing. The texture is balanced, fine and silky, underpinned by a fine minerality on the finish.

Food and wine pairing

This wine goes perfectly with seafood such as oysters and whelks. With grilled fish or fish in a light sauce. Also with poultry (roast or in sauce) and soft or lightly matured cheeses (e.g. Brie, Chaource).

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