

MAISON A.GOICHOT

SAVIGNY LES BEAUNE 1ER CRU

Aux Clous

Grape variety: 100 % Pinot Noir
Climat: Aux Clous
Servicing temperature: 16-18°
Ageing: 8-10 ans

Plot

Like an unfolding map, the landscape widens between the Montagne de Corton and Beaune. The heights of the Côte de Beaune stand back a little, on either side of a small river, the Rhoin. This appellation comprises 22 Climats classified as Premier Cru.

Vinification | Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing the full richness of their aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

Our Savigny 1er Cru Aux Cloux has a soft ruby colour and a complex nose of smoke, morello cherry, raspberry and hints of spice. On the palate, it has a supple, round attack, with a lovely peppery structure and an elegant, lingering finish. The oak ageing adds fine tannins and depth that blend perfectly with the richness of the fruit. A refined wine, already expressive but promising great ageing potential.

Food and wine pairing

This Savigny 1er Cru Aux Cloux goes perfectly with a filet mignon of pork with herbs, or roast veal with a mushroom sauce, highlighting its fruity and spicy aromas while underlining its fine tannic structure.

Awards and accolades

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