

# Savigny-lès-Beaune « Le Village » Harvest of the Domain

## Origin

Côte de Beaune, Burgundy.

# Grape variety

100% Chardonnay

# Vinification and maturing

Harvest isn't sulphated. The first addition of SO2 is made when the malolactic fermentation is achieved. The wine rests in oak barrels during 11 months.

#### **Tasting**

A straw yellow with golden tints at the visual. A beautiful aromatic complexity. This wine is structured and powerful with white flowers aromas and white fruits like peach and pear. A long final with a nice freshness.

## **Specificities**

Plot of the Domain. It is a Monopoly, and young vine.

#### Gastronomic match

White meat, river fish, light cheese...

# Accommodation temperature

12-14°C

# Ageing

10 years.

