



Pinot Noir



Manual harvest-picking. A punching of the cap is done. Fermentation in open vats during 20 days before pressing.



Maturation in oak barrels for 15 months.



Mainly clay and limestone, the soil is very stony.

TASTING

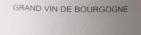
Its colour is a bright brilliant red with black tints. The nose is characterized by aromas of blackberry, cherry kirsch and wild nuances. The palate is lively and accurate with the introduction of the fruit. On the palate the wine is quite masculine. It has a real character. The fruit remains on the palate with lots of freshness and its final is delicately spicy.



To keep until 10-15 years. Temperature of service: 15°C



Savigny-Les-Beaune 1er Cru Les Guettes is perfect on a roast lamb, a lamb, but all red or white meats.



SAVIGNY-LES-BEAUNE

1^{ER} CRU - AUX GUETTES APPELLATION SAVIGNY-LES-BEAUNE PREMIER CRU CONTROLEE

Vis en bouteille par Albert Brenot - Savigny-Lés-Beaune (Côte d'Or-France

MAISON Ibert Brenot

RENC

Albert Brenot 2022

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