



MAISON  
**Albert Brenot**  
DEPUIS 1849



*Located at 3 kilometres in the north of Beaune which it borders, Savigny extends out of a large valley. The vine of «les petits liards» sets at the entrance of the village against 1ers Crus.*



Pinot noir



Manual harvest-picking.  
A punching of the cap is done daily and constant temperature control.  
Fermentation in open vats done about 3 weeks before pressing.



Maturation in oak barrels for 16 months.



Mainly clay and limestone

## 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. On the palate the wine is round, rich and expressive of a beautiful pinot-noir. The sherry and the blackcurrant complete and confirm its personality with a small final delicately spicy.



To keep 7-10 years.  
Temperature of service: 15°C



Savigny-Les-Beaune is perfect with a roast lamb, a lamb, but goes also well with all red or white meats.