





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.



TASTING

final delicately spicy.

Maturation in oak barrels for 16 months.



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

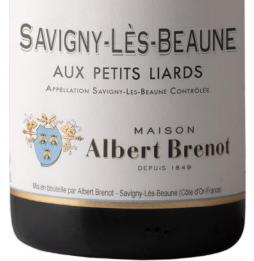
round, rich and expressive of a beautiful pinot-noir. The sherry and the blackcurrant complete and confirm its personality with a small

Mainly clay and limestone

GRAND VIN DE BOURGOGNE

RENC

Albert Brenot 2022



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.