



MAISON
Albert Brenot

DEPUIS 1849



Located 3 km at the north of Beaune which it borders, this beautiful village lies at the mouth of a large valley. His various exhibitions bring great wealth and a remarkable diversity in its wines.



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-Lès-Beaune is perfect on a roast lamb, a lamb, but
all red or white meats.