



DOMAINE ARNOUX  
*Vignerons*

## SAVIGNY-LÈS-BEAUNE 1<sup>ER</sup> CRU 'LES GUETTES'

Surface area	0.29 hectare
Variety	Pinot Noir
Year of planting	1980
Exposition	directly south
Altitude	300 metres
Terroirs	limestone soil, gravelly and stony
Harvest	manual
Vinification	Pre-fermentation cold maceration. About twenty days of vatting, with light punching down and pumping over. Wild yeast.
Maturation	12 months in barrels, then 3 to 4 months in tanks. About 15–20% new barrels, depending on the year

### Tasting

#### ROBE

intense robe, ruby colour

#### NOSE

marked by aromas of crisp red and black berries, evolving into undergrowth notes after a few years in bottles

#### PALATE

a dense and powerful palate, with great finesse and beautiful aromatic complexity. A velvety and silky wine, with fine and well-integrated tannins, as well as good length on the palate

### Service

#### LAYING DOWN

4–10 years

#### SERVING TEMPERATURE

14–16°C

#### FOOD AND WINE PAIRINGS

accompanies red and white meat, whether in a sauce or roasted, such as a leg of lamb, a veal chop, a nice cut of beef, or stuffed chicken. Game birds or mature cheeses