VINS DE BOURGOGNE

DOMAINE ARNOUX VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

SAVIGNY-LÈS-BEAUNE 1ER CRU 'LES GUETTES'

Surface area	0.29 hectare
Variety	Pinot Noir
Year of planting	1980
Exposition	directly south
Altitude	290 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

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