



DOMAINE ARNOUX  
*Vignerons*

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

Surface area	0.34 hectare
Variety	Pinot Noir
Year of planting	1986
Exposition	south-east
Altitude	200 metres
Terroirs	limestone soil with sandy nuances
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

purple and deep

#### NOSE

fruity and gourmet, with aromas of red and black fruits, Morello cherries, and slightly spicy notes

#### PALATE

Freshness on the attack, then powerful, silky tannins are revealed; good substance and a generous finish. Its roundness and balance allow it to retain all its fruit and character, even after cellaring for a few years

### Service

#### LAYING DOWN

4–10 years

#### SERVING TEMPERATURE

14–16°C

#### FOOD AND WINE PAIRINGS

can be enjoyed with fine dishes such as red meat in a sauce, game, poultry in a creamy sauce, pan-fried mushrooms, or mild cheeses such as Chaource, Brie de Meaux or Reblochon