VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

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

Surface area	0.34 hectare
Variety	Pinot Noir
Year of planting	1986
Exposition	due east
Altitude	240 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

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