VINS DE BOURGOGNE

DOMAINE ARNOUX VIGNERONS

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

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

Surface area	0.27 hectare
Variety	Pinot Noir
Year of planting	1965
Exposition	south-east
Altitude	320 metres
Terroirs	clay-limestone soil, gravelly and light
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

ruby and deep

NOSE

concentrated and charming, with aromas of ripe black fruits

PALATE

robust structure, combining character and power. Perfect for a long and excellent period of laying down, during which it will develop great finesse. The palate is rich and dense, with an elegant texture. A terroir wine, displaying the persistence of a fine wine on the palate

Service

LAYING DOWN

4–10 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

pairs well with red and white meat, 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 cheese

Domaine Arnoux Père et Fils - 5, rue de Ley - 21200 Chorey-lès-Beaune - tel. +33 (0)3 80 22 57 98
contact@domaine-arnoux.com - www.domaine-arnoux.com