VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

SAVIGNY-LÈS-BEAUNE

Surface area	4 hectares
Variety	Pinot Noir
Year of planting	1965–2002
Exposition	south-west
Altitude	230–250 metres, depending on the plot.
Terroirs	stony clay soil, reddish-brown limestone
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 10% new barrels

Tasting

ROBE

deep ruby red

NOSE

bouquet dominated by small red and black fruits such as cherry, raspberry and blackcurrant. Also marked by spicy notes such as black pepper

PALATE

discreetly tannic and, as always, displaying great finesse. With roundness and volume, the fruit is elegantly preserved. A wonderfully harmonious wine with a full-bodied and elegant structure

Service

LAYING DOWN

2–6 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

can accompany traditional cuisine, such as Meurette-style eggs or coq au vin, but also meat, such as a tasty cut of beef, roast poultry or game. Or even with spicy food or a generous cheese platter

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