



DOMAINE ARNOUX
Vignerons

SAVIGNY-LÈS-BEAUNE 'LES PICOTINS'

Surface area	0.37 hectare
Variety	Chardonnay
Year of planting	1988
Exposition	south/south-west
Terroirs	limestone soil, gravelly and light
Harvest	manual
Vinification	pre-fermentation cold maceration. Débourage, followed by alcoholic fermentation – wild yeast
Maturation	10 months in barrels – about 10% new barrels

Tasting

ROBE

golden robe with emerald highlights

NOSE

floral with a touch of butter and brioche, some citrus notes, and a little minerality

PALATE

the attack is frank, and the richness persistent. The time spent in barrels gives it a certain structure; smooth and harmonious

Service

LAYING DOWN

2–8 years

SERVING TEMPERATURE

12–14°C

FOOD AND WINE PAIRINGS

pairs wonderfully with freshwater fish in a white sauce, seafood casseroles, hot pâtés or terrines, Comté or Gruyère cheese