VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

SAVIGNY-LÈS-BEAUNE 'LES PICOTINS'

Surface area	0.37 hectare
Variety	Chardonnay
Year of planting	1988
Exposition	south/south-west
Altitude	240 metres
Terroirs	limestone soil, gravelly and light
Harvest	manual
Vinification	Cold settling, followed by alcoholic fermentation in stainless steel tanks using indigenous yeasts
Maturation	12 months in oak barrels, including around 10% new oak, followed by 3 months in tank.

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 cassolettes, hot pâtés or terrines, Comté or Gruyère cheese

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