



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## SAVIGNY-LÈS-BEAUNE LES LAVIÈRES

Premier cru - Côte de Beaune

The name of this "Climat" with rocky sub-soil comes from the great number of big flat stones called "laves" in the area. These natural stone slabs were used by the Merovingians for their tombs. One of these can be seen in the Louis XI room in the Château de Beaune. Bouchard Père & Fils owns 3.94 hectares of Savigny Premier Cru acquired at the beginning of the 20th century.

### TASTING

**TASTING NOTE:** Delicate bouquet with berry fruit notes. On the palate, seductive with the subtle intensity of its aromas and for its tenderness. Good ageing potential.

**FOOD/WINE PAIRING:** White meat dishes in sauce, game birds (quail, pigeon, etc...).

**SERVING TEMPERATURE:** Between 17°C to 18°C

**AGEING POTENTIAL:** 5 to 7 years and more

### KNOW - HOW

**HARVEST:** manual, in small cases of 13 kg. Careful manual sorting of each grape.

**VINIFICATION:** Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 18 days.

**MATURING:** 12 to 14 months in French oak, with 25 to 35% new oak.

**AGEING:** The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

### VINEYARD

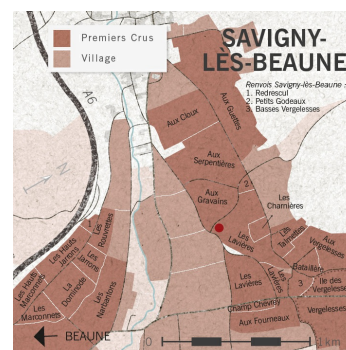
**GRAPE VARIETY:** Pinot Noir

**EXPOSITION:** South

**SOIL OF THE APPELLATION:** Limestone and clay

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 17.66 hectares

**DOMAIN SURFACE IN PRODUCTION:** 3.94 hectares



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