

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Savigny-lès-Beaune

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Limestone and sandy

**APPELLATION:** Between the slopes of Beaune and the mountain of Corton, Savigny-lès-Beaune covers nearly 375ha, of which 142ha is premier cru.

***Did you know?***

*Savigny-lès-Beaune owes its name to the Latin "Silv-in-iacus" meaning "the land of the woods". Indeed, the village is covered by more than 2000 hectares of forests.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand. .

**VINIFICATION:** The grapes are destemmed and then placed between 2 and 4 days in stainless steel vats for pre-fermentation maceration. The vinification is done in vats.

**AGEING:** Ageing takes place in oak barrels, 50% of which are new barrels for 8 to 10 months.

### TASTING

**TASTING NOTE:** An elegant robe of a brilliant ruby. A nose with lots of small red fruits. A very fresh wine with a rather rich finish on the palate with a fine touch of wood.

**FOOD & WINE PAIRING:** «Oeufs en meurette», grilled black pork from Bigorre.

**SERVICE TEMPERATURE:** between 15°C and 18°C

**AGEING POTENTIAL:** 3 to 5 years

*Comments made by Fabrice Sommier MOF Sommellerie 2007*

### AWARDS

2017: 16/20 - Jancis Robinson  
2015: 16/20 - Jancis Robinson  
89 pts - Wine Enthusiast

