

SAVIGNY LES BEAUNE

« Les Verglesses »

Les Verglesses: This name is due to the proximity of the Roman road called «Beaune à Vergy». It's a two-word name: Vergy and lesse (up there). This could mean that these parcels line the road up there in Vergy...

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING The grapes are harvested by hand and then pressed with a pneumatic press. All fermentations are in French oak barrels. Ageing lasts about 10 months with 40% new barrels.

TASTING

EYE Pale gold with green tints and a beautiful shine

NOSE Very elegant and lively with fruity and floral aromas.

MOUTH The palate is soft and pleasant. The medium of the palate is frank and balanced, nice minerality, a lively and salivating acidity, all hints of toasted nuances at the end of the mouth.

PAIRING Aperitif, shellfish, fish, grilled and roasted white meats.

TEMPERATURE 12°C/14°C

AGEING Between 5 to 8 years.

