



DOMAINE DU BOIS NOËL



DOMAINE DU BOIS NOËL - SAVIGNY-LES-BEAUNE

Designation : AOP Savigny-Lès-Beaune

Vintage : 2019

Grape varieties : 100% Pinot Noir

Origin : Bourgogne

Vinification : Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 12 months. 20% new oak and 80% oak barrels used between 1 and 5 times. The oak is mainly sourced from the Vosges region.

Soil : Limestone mixed with clay.

Colour : Deep red in colour with garnet-red hues.

Nose : The nose offers an elegant bouquet with floral notes and a delicate perfume of red fruits.

Palate : The palate reveals a round and harmonious structure with lightly toasted flavours and silky tannins. The finish is consistent and quite mineral.

Recommendations : Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

Alcohol content : 13