



# Savigny-Lès-Beaune 1er Cru Clos des Guettes Rouge 2018 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.5%

## Residual Sugar

less than 2 g/l

## pH

3.46

## Total Acidity

5.18 g/l

## Drinking Window

2025 - 2028

## Tasting Guide



## Tasting note printed

01/06/2025

## Winemaker Notes

Solidly-built, lacking neither character nor strength, it is a very fruity and silky wine in the mouth with a potential for ageing.

## Vineyard

Savigny produces almost exclusively red wines (90%) with the village and premier cru appellations. The vineyard has south, south-east, east and north-east exposure and is situated between 220 and 360m. The chalky soil is gravelly or stony, light and infertile. Les Guettes lies in the middle of the commune, near the village of Savigny.

## Winemaking

Hand harvested grapes are thoroughly sorted Hand and destemmed. Maceration takes place in oak for 3 or 4 weeks, where it is pumped over twice a day. This is followed by 18 months ageing in French oak, 1/3 new.

## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

## Food match

Rack of lamb with a herb crust