



# Savigny-Lès-Beaune 1er Cru La Dominode 2014 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13%

## Residual Sugar

less than 2 g/l

## pH

3.57

## Total Acidity

5.98 g/l

## Drinking Window

2025 - 2034

## Tasting Guide



## Tasting note printed

01/05/2025

## 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 exclusively almost red wines (90%) under the village and premier cru appellations. The vineyards have an east and north-east exposure and is situated between 220 and 360m. The Dominode vineyard is very suitable to Pinot Noir because the soil is deep and benefits for a large variety of fallen rocks from the top of the hill.

## Winemaking

Hand harvested, the grapes are then hand sorted and lightly pressed. Maceration takes place in open wood and steel vats for three to four weeks. The wine is punched down twice a day during fermentation. Maturation lasts 18 months in oak, of which a third is new.

## Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

## Food match

Try with beef tartar or beef tataki. Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

