



Savigny-Lès-Beaune 1er Cru La Dominode 2015 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.45

Total Acidity

5.78 g/l

Drinking Window

2025 - 2035

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

23/01/2026

Winemaker Notes

The Savigny les Beaune Premier Cru 'La Dominode' is a wine with quite an intense colour. 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 les Beaune is a wine-growing village par excellence, to the north of and adjacent to Beaune. The vineyard faces south / south-east, east and north-east. It is situated at a height of between 220 and 360m. The chalky soils are gravely or stony, light and not very fertile. Situated on Mont-Battois, on the edge of the Beaune vineyard, facing north-east, the 'La Dominode' premier cru ('Vine of the Lord') lies on a sandy, slightly pebbly soil, within the Hautes Jarrons 1er Cru vineyard.

Winemaking

This Savigny Premier Cru is fermented in vat for 3-4 weeks, then matured in oak casks for about 15-18 months.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Rack of lamb with a herb crust

