



Savigny-Lès-Beaune 1er Cru Les Hauts Jarrons 2015 6x75cl

Grapes

Chardonnay
Pinot Blanc

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

5.72 g/l

Drinking Window

2025 - 2035

Tasting Guide



Tasting note printed

24/02/2025

Winemaker Notes

Les Hauts Jarrons is quite a rich wine with white fruits pulp and white flowers aromas. Fullness and intensity of this wine are perfectly balanced.

Vineyard

The vineyard is located Est/North East on a hill (between 220 and 360 m). The soil is calcareous, stony, light and also sandy: very suitable to the Chardonnay grape.

Winemaking

The fermentation takes place in wooden barrels, after which they are aged in barrels as well for an average of 15-17 months before being bottled.

Vintage

2015 began with a very cold winter and a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry, allowing the vines to grow at a fast pace with flowering occurring in ideal conditions. The Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall which allowed the vines to finish their ripening in ideal conditions however yields were low due to the limited water available for the vines' roots. Harvest began on the 31st August and 2015 has shown to be a dense and mature vintage with a surprisingly pleasant balance.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

