



Savigny-Lès-Beaune 1er Cru La Dominode 2013

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.51

Total Acidity

5.69 g/l

Drinking Window

2023 - 2033

Tasting Guide



Tasting note printed

24/02/2025

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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust

