



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

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.57

Total Acidity

5.98 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

26/11/2024

Winemaker Notes

The Savigny-Lès-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-Lès-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 1er Cru ('Vine of the Lord') lies on a sandy, slightly pebbly soil, within the Hautes Jarrons 1er Cru vineyard.

Winemaking

This Savigny 1er Cru is fermented in vat for 3-4 weeks, then matured in oak casks for about 15-18 months.

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

Grilled and Roasted Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

