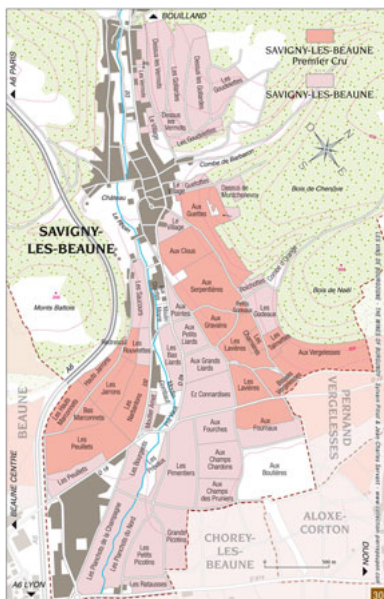




BOUCHARD AÎNÉ & FILS

· BEAUNE ·



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

Varietal

100% Pinot Noir.

Food and wine pairing

Will perfectly match with poultry, including turkey and duck, veal, pork, lamb, roast pheasant and ripe cheese

Serving suggestions

Drink ideally at a temperature of around 16-17°C. (61-63°F.)

Ageing potential

This Premier Cru can be appreciated now or laid down in a cellar for the next eight years.

Origins

Savigny-lès-Beaune wine is produced in the commune of Savigny, in the famous Burgundian Côte de Beaune.

The Appellation d'origine contrôlée (AOC) Savigny-lès-Beaune may be used for red and white wine with respectively Pinot Noir and Chardonnay as the main grape variety. The name of the appellation is sometimes written simply as Savigny, without the lès-Beaune part. The production consists of slightly over 85 per cent red wine, and slightly less than 15 per cent white wine. There are no Grand Cru vineyards within Savigny-lès-Beaune.

The allowed base yield is 40 hectoliters per hectare of red wine.

The village of Savigny les Beaune benefits from a unique location that lead to two different types of wines : the hillside next to Pernand Vergelesses gives mineral, fruity, and elegant wines, and the other one, located near the Mont Battois, produces richer nectars, with more structure.

