



Wine: Savigny Les Beaune
Domaine Demessey
Vintage: 2010
Grape: Pinot Noir 100%
Alcohol: 13%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation in French oak barrels (15% new oak barrels).

Tasting notes

Nice profound ruby robe with tints of purple, limpid and brilliant
Open nose on aromas of fresh fruits (strawberry, raspberry and cherry), touch of kirsch and fruit stones. Very discrete and delicate toasted bread flavor on the second nose Clean attack, fresh, powerful, well-balanced, soft and ripe tannins, round, complex and long lasting on fruity aromas

Food pairing

To appreciate with middle-strong dishes such as stews, red meat dishes in sauce, filet mignon, tournedos, guinea-fowl and about all cheeses

Serving temperature

16°C

(Indeholder sulfitter)

