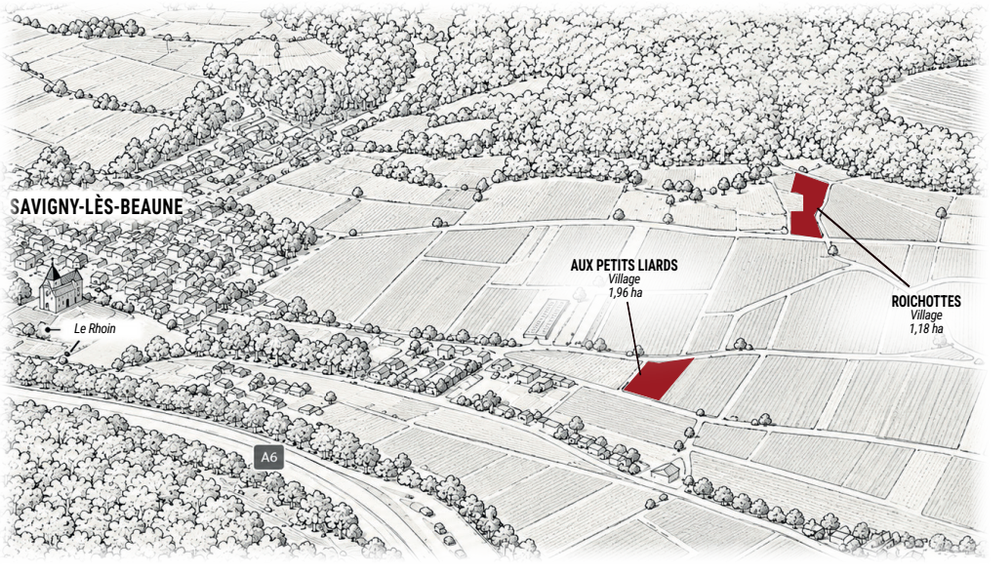
SAVIGNY-LÈS-BEAUNE
VILLAGE
Estate





CÔTE DE BEAUNE - RED

HISTORY

Located 5 kilometres north of Beaune, this village was first mentioned in 936, although it did not officially adopt the name Savigny-lès-Beaune until 1863. The vineyard is planted at an altitude of 220 to 360 metres on particularly limestone-rich soils, which give Savigny wines their remarkable refinement. Because of their fine and delicate structure, they are often referred to as "feminine wines." Bouchard Père & Fils owns 3.15 hectares of Savigny-lès-Beaune Rouge spread across two vineyard parcels: Aux Petits Liards and Roichottes.

TERROIR

CLAY-LIMESTONE SOILS WITH A MARL-RICH SUBSOIL

220 to 360m ALT.

15% SLOPE

TASTING

A fragrant bouquet revealing delicate aromas of small red berries. Supple and refined, the palate is graceful and elegant. Good cellaring potential.

SERVE AT 17°C - 18°C

POULTRY, GAME BIRDS

PINOT NOIR

CELLARING 5 YEARS AND MORE

EXPOSURE

SOUTH / SOUTH-EAST

VITICULTURE

CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

SAVIGNY-LÈS-BEAUNE VILLAGE
178 hect.

SAVIGNY-LÈS-BEAUNE VILLAGE ESTATE
3.15 hect.

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and gentle pressing to ensure optimum vinification. Skin contact of 12 to 16 days depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 20 to 30% of them new.

BOTTLE AGEING: Our underground cellars in Savigny- Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

"The juicy cherry fruit lends the wine an appealing sense of generosity and deliciousness."