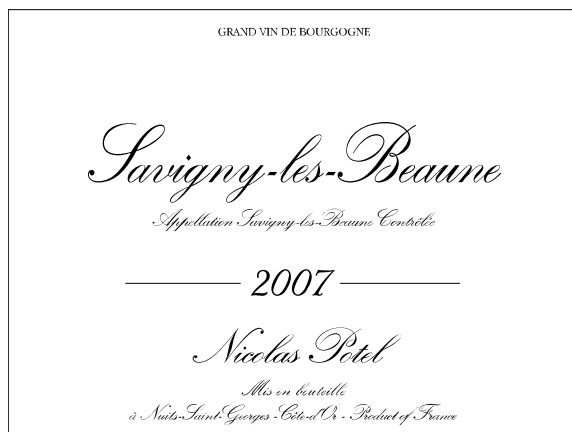


Nicolas Potel



SAVIGNY LES BEAUNE 2007

AREA OF PRODUCTION: Savigny-lès-Beaune wine is produced in the commune of Savigny-lès-Beaune in Côte de Beaune of Burgundy. 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.

In 2007, there was 347.82 hectares (859.5 acres) of vineyard surface in production for Savigny-lès-Beaune wine at village and Premier Cru level, and 13,359 hectoliter of wine was produced, of which 11,443 hectoliter red wine and 1,916 hectoliter white wine. Some 249.96 hectares (617.7 acres) of this area was used for the red wines in 2006. The total amount produced corresponds to almost 1.8 million bottles, of which slightly over 1.5 million bottles of red wine and a little over 250,000 bottles of white wine.

SOIL TYPE:

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from three parcels. All the grapes were de-stemmed. Cold maceration for 8 days at 8°C. Ten days of fermentation in steel tanks, punching down 2 times/day during the fermentation at a temperature of 30°C. Pumping over 1 times/day for 5 days. Soft and vertical pressing. Ageing in 50 % new Burgundian oak barrels of 228 liters and 50 % in one years barrels. The wine was raked and put in steel tanks on November 2007, ready bottling in March 2008 without filtration.

TASTING NOTES:

Colour: Red ruby colour.

Bouquet: Nose of red cherries, black fruit and light vanilla notes. A lot of complexity.

Palate: Fresh attack with a lot of fruit, black berries. Tannic, delicate wine.

SERVING TEMPERATURE: Like all red Burgundies of this quality, it should be served at a cellar temperature of about 16 to 18 ° C with Marinated meat dishes.