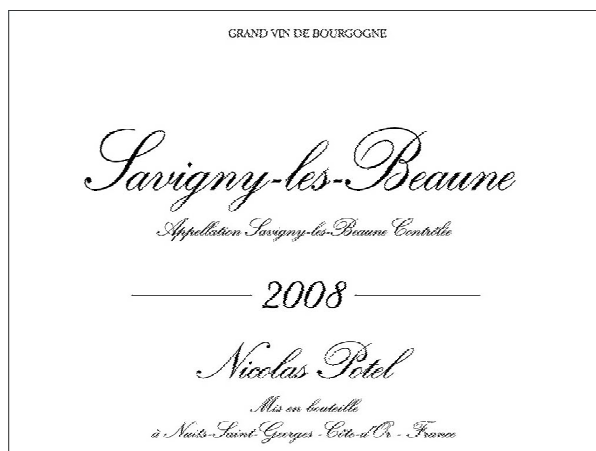


Nicolas Potel



Savigny-Les-Beaune Blanc 2008

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.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES:

The grapes come from 1 parcels and are harvested by hand and after pressing the grapes, a cold settling of 24 hours at 15°C is made. Then the juice was put in 30 % new oak barrels, 70% one year old barrels for both fermentation alcoholic and malolactic and aged 10 months with the lees.

TASTING NOTES:

Colour: Light cold colour.

Bouquet: Expressive nose of citrus, exotic, fruit, hawthorn blossom and hazelnuts.

Palate: Full attack on citrus fruit. Is quite lively, mature, it reveals an mellow well-structured and harmonious wine.

SERVING TEMPERATURE: 12 to 14 ° C with as an aperitif, light entrées, noble river fish.