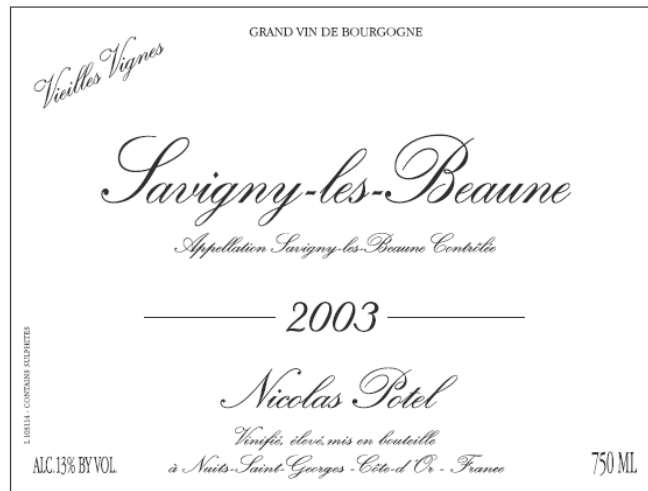


# Nicolas Potel



## SAVIGNY-LES-BEAUNE Vieilles Vignes 2003

**AREA OF PRODUCTION :** The village of Savigny-les-Beaune is located in the Côte de Beaune, North of the village of Beaune. The wine area of Savigny-les-Beaune is one of the oldest of Burgundy and a lot of parcels belonged to the Dukes of Burgundy and to the Abbeys of Citeaux and Maizières. We found the name of *Saviniacus* for the first time in 936 and after *Saviniaco* in the XII th century. The name dates back to the roman times. In this area, a man called *Sabinus* owned a large agricultural property (fundus) called *Sabiniacus* (the estate of *Sabinus*). The surface of the appellation village Savigny-les-Beaune is 210 hectares.

**SOIL TYPE:** Chalky soil with stones and gravels. Exposition East, South-East from 220 m to 360 m.

**GRAPE VARIETY:** 100% Pinot Noir.

**WINE MAKING TECHNIQUES:** The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is always incredibly mature and rich. The old vines give extraordinary concentrated grapes. Thanks to the deep rooting of the vines, the grapes have suffered less from the very hot summer of 2003.

The wine is made from five parcels and one of these was planted in 1907. The maturity is from 13% Vol. to 13,8 % Vol. and the maturity of the tannins is excellent. Vinification during 18 days, followed by a vertical pressing and settling the juice during 3 weeks. Ageing in 100 % Burgundian oak casks of 228 liters, 20 % new oak casks, 20 % casks from two wines and 60 % casks from one wine. The wine was racked once in March 2004 and put in steel tanks on August 2004, ready bottling in September 2004.

### TASTING NOTES:

**Color:** Dark ruby red color.

**Bouquet:** Nose of red fruits, strawberries, raspberries and black cherries. Very well integrated toasted notes from oak aging. Deep and rich.

**Palate:** Beautiful attack, fresh on black cherries and matured strawberries. Full wine with matured tannins. Rich and ripe. Long finish on roasted coffee beans and black cherries.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Savigny-les-Beaune Vieilles Vignes should be served at a cellar temperature of about 14 to 16 ° C.