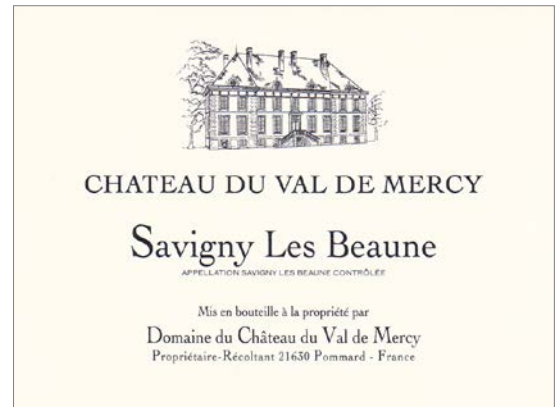


**Château du Val de Mercy**



## Savigny les Beaune

Grown between the Corton hill and the village of Beaune, our Savigny boasts a deep cherry-red robe and a bouquet of small red and black fruits (raspberry, blackcurrant) and flowers (violets).

In the mouth, this wine is tannic and powerful with its body and roundness bringing it balance.

**Vineyard location:** South-westerly exposed vineyard in a renowned wine-growing village to the north of Beaune, in the Côte de Beaune appellation.

**Vine population:** Pinot Noir – 10,000 vine stocks per hectare.

**Average age of vines:** Approximately 30 years old.

**Wine-growing terroir:** Gravelly clay and limestone soil.

**Bottle closure:** premium natural cork and capsule

**Wine-making techniques:** Maceration in vats for two to three weeks, regular pushing down of skins by hand (pigeages) and pumping-over, 18 months' maturing in oak barrels.

**Tasting notes & ageing potential:** deep ruby robe; full-bodied wine beyond compare with the intensity and mouth-filling texture that define a grand Burgundy.

**Suggested accompaniments:** The perfect partner for a good cut of beef, roast venison or warm pan-fried foie gras.

**Serving temperature:** 15°C.

Acidity:	3,8g
Alcohol:	13,0%
Resid. sugar:	0g



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