



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Savigny Les Beaune Vieilles Vignes 2022



Tasting Note:

This elegant perfumed Savigny preserves the complex raspberry fruit flavours, distinct mineral character and power inherited from the iron rich soil. The inclusion of some stems created an enticing, smoky nose which draws you in to enjoy this wine which is well-balanced and smooth on the palate.



Food Pairing:

Roast Lamb. Grilled Steak. Duck. Game Birds such a Pheasant and Partridge. Camembert Cheese. Scallops in Saffron. Beef Casserole

Technical Detail:

GRAPE VARIETY: 100% Pinot Noir
AGED French Oak Barrel
VINES: 40-year-old
Hand picked
NATURAL FERMENTATION Native yeast
ABV: 13.5%
SOIL: Clay on Limestone, facing south-east
CLOSURE: Cork
Alc by vol: 13.5%