



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Savigny Les Beaune 1er Cru Vieilles Vignes 2022



Tasting Note:

This is an energetic, elegant, rounded, fresh and structured wine, with that balance of delicacy and concentration that speaks truly of the Côte de Beaune. You can decide whether to embrace its youthful charms or celebrate its inevitable glorious maturity.



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: 30-year-old
Hand picked
NATURAL YEAST FERMENTATION
ABV: 13.5%
SOIL: Clay on Limestone
CLOSURE: Cork