



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

Varietal

100% Pinot Noir.

Food and wine pairing

Excellent with red or white meat dishes, but try avoiding strongly-flavoured sauces as these would conceal its fine, subtle structure.

Serving suggestions

Serving temperature: 15 to 16°C / 60°F.

Ageing potential

This wine can be easily kept for 8 to 10 years.

Origins

A Côte de Beaune appellation which takes its name from the village of Savigny-lès-Beaune and produces almost only red wines (90% of production). The Savigny-lès-Beaune appellation covers 383 hectares, 144 of them being classified as Premier Cru.

The vineyard spreads in a "V" shape along the Rhoin alluvial fan. So there are many different terroirs there, from ferrous stony soils near Pernand-Vergelesses to more clayey soils with red-brownish limestones when going down the slope or even sandy soils on the other hillside. From this diversity arise the so typical fruitiness and suppleness of Savigny-lès-Beaune wines.

Vinification and maturing

The grapes were handpicked and sorted a first time in the vineyard and again on the sorting table when they arrived at the winery. All the grapes were de-stemmed. Cold maceration for 6 days at 8°C. 20 days of fermentation, punching down twice a day during the fermentation at a temperature of 30°C. Ageing in french oak barrels of 228 liters, during 10 months.





Vintage : 2021

The 2021 vintage was a challenge for winegrowers right up until the very last day. From the frost in April, made worse by a very early start to the winegrowing season, right through to the September harvest, it was characterized by some brutal shifts in the weather. Winegrowers had to be extremely reactive and attentive. The only moment of respite came with flowering, which was ideal for fruit formation, and véraison, which was accompanied by sunshine from mid-August. In the end, hard work was rewarded with success, low volumes aside.

Aside from the low yields due to frost, and hail in June in certain parts of the Mâconnais, the grapes were sorted meticulously, both in the vines and in the winery.

Anyway, 2021 is an interesting vintage to work as it requires great technical skill and vinification must be very precise. Although fermentation was rapid, one had to pay a great deal of attention to the extraction of tannins and colour for the reds, and to the aromatic balance of the whites. The impression from the first tastings is that the musts have good aromatic potential and the sugar-acidity ratio suggests a style appreciated by fans of Bourgogne wines.