

Joseph Drouhin

Savigny-lès-Beaune 2022



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Delicate, elegant Burgundy, initially spicy on the nose, brimming with wild blackberry in the mouth and with a lasting perfume of violets.

VITICULTURE

In a small valley north of Beaune, vines grow on two hills with north and south exposures. Soils of limestone pebbles, red and yellow clay, and stones cover 2 acres. Guyot-pruned, planted at 10,000–12,500 vines/ha, and organically farmed since 1990 using only natural products, plant infusions, sulfur, copper, and powdered rock.

VINIFICATION

Care and attention go into every stage of this wine's creation. Hand-harvested in small crates to preserve fruit integrity, it undergoes 2–3 weeks of maceration and vinification with indigenous yeasts. Gentle pigeage and remontage are used, with only free-run juice kept. Aged 12–15 months in oak (10% new).

FOOD MATCHING

Brilliant to pair with earthy food; mushroom risotto, stroganoff or roasted beetroot.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	H7586122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.4
TOTAL ACIDITY	3.55g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	H7586122