PARENTHESIS

Bourgogne
Epineuil

2024

The Epineuil is made from the Pinot noir grape variety. This red wine stands out for its light structure.

Tasting

The nose evokes notes of violets, red berries and black. The palate is fleshy with superbly tannins integrated completes the experience by providing a more structured dimension. Aging on wood delicately softens this magnificent Burgundy Epineuil by drawing a Pinot Noir from the North of Burgundy which will evolve wonderfully to reveal all his personality.

Our culinary advice

The Epineuil, will harmonize with poultry, grilled meats and light cheeses.

Vinification

Reception on sorting table, then cold maceration. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging in vats).



Grape Variety

Pinot noir

Density

10,000 vines/ha

Type of soil

Clay-limestone

Age des vines

30 years old

Geographical situation

On the top of Tonnerois' hills

Tasting temperature

12°C

On-call time

3 to 7 years

Alcohol degrees

12,5% vol.

Famille Savary
Artisan Vigneron

www.chablis-savary.com | 4, Chemin des Hâtes - 89800 Maligny | Tel. : 03 86 47 42 09 | contact@chablis-savary.com