# Savigny Les Beaune Blanc Domaine du Prieuré 2021



## Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

#### Producer

Found in the heart of the Cote de Beaune, the picturesque village of Savigny-les-Beaune has for a long time earned its good name. It was here that the monks of Citeaux, the founders of the Burgundian vineyard system, became substantial property owners. In order to administer their vineyards they established a priory in the 16th century, hence the name. Today the 31 hectare domaine is owned by Jean-Michel Maurice, the mayor of Savigny, along with his son Stephen, who uses his international experience as winemaker.

### **Tasting Notes**

Our Savigny comes from a blend of two vinification methods: - part of the Chardonnay ferments in temperature-controlled stainless steel vats ensuring good expression of the varietal aromas with the other part of the juice placed into barrel for fermentation. Once the fermentation is complete, the wine is left on its lees to give the wine more depth and richness which results in a deep buttercup yellow. Fresh and flowery aromatic on the nose, the wine has developed rich flavours but with a hint of almond nuts. Integrated oak leads to a balanced acidity and a long, lingering finish.

#### Food

The nutty, creamy notes of this well-rounded wine make it the perfect accompaniment to rich creamy Chicken dishes.

Technical Informatio	n		
Country	France	Dry/Sweet Style	Dry
Region	Cote d`Or	Alcohol Content	13%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Туре	White	Organic/Biodynamic	In conversion-organic
Style	Mineral	Allergens	Milk: No
Oaked Style	Lightly oaked		Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	Yes-sustainable practices		_



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