



LOUIS MAX

SAVIGNY-LES-BEAUNE LES GRANDS PICOTINS

TERROIR

Savigny-les-Beaune is a village located in the north of Beaune. The vineyard is 220 to 360m high, with stony clay-limestone soils. The Climat les Grands Picotins is a beautiful terroir particularly well-drained, with old vines over 25 years.

GRAPE VARIETY

100% Pinot Noir

WINEMAKING

Manual harvest with grape sorting before the vinification and full destemming of the grapes. Traditional winemaking and maturation in oak barrels for 12 months, including 30% of new barrels.

WINE TASTING

Red ruby in colour.

Elegant, quite powerful, predominantly morello cherry, blackcurrant and raspberry aromas.

Supple, discreetly tannic and low in acidity, they have a light, fine structure, it is a feminine wine.

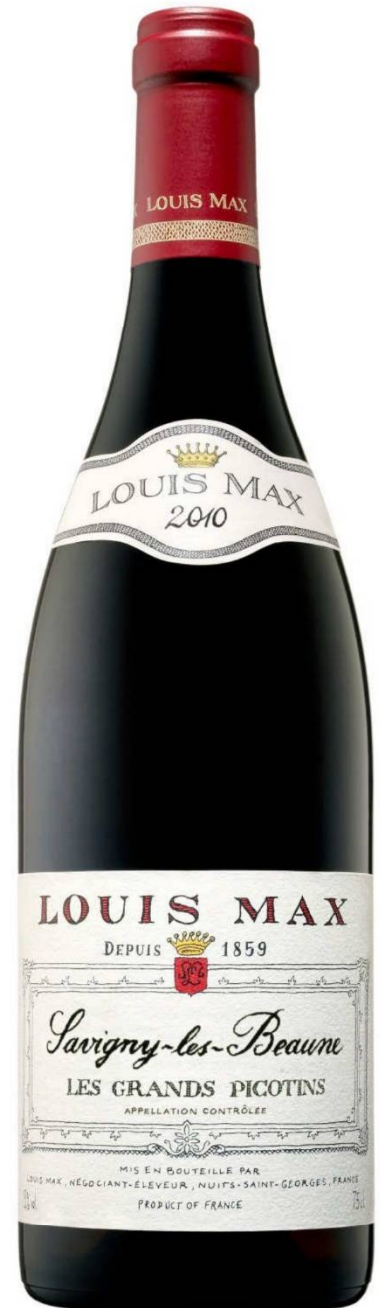
FOOD PAIRING

Goes well with any dish of red or white meat and mild flavored cheese.

SERVICE TEMPERATURE AND AGEING

Wine to be served at 15°C / 59° F.

This wine will benefit from an ageing of 6 to 8 years.



WOODS WINES DISTRIBUTION

www.woodswines.com.au - 03 9329 1908

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