

# Domaine des Riottes

# Savigny-Lès-Beaune 2018

### History

The Domaine des Riottes in Meursault, which owns four hectares of vines, offers a lovely range of Côte de Beaune wines.

# Grape variety

Pinot Noir

## Origin

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.

#### Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 20% of new oak barrels.

#### Soil

The soil is composed of limestone mixed with clay.



#### Colour

Deep red with purple highlights.



#### Nose

Red fruit on the nose which opens with notes of cherry, strawberry and raspberry.



#### Palate

Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.

#### Recommandations

Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours: Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

Serving 15-16°C

Cellar potential Drink within 5 years.

