

MAISON EVENSTAD

Savigny-lès-Beaune

2022

THE CLIMAT

Savigny-lès-Beaune extends from the Montagne de Corton to Beaune, on slopes ranging from gentle to steep. The vineyard benefits from multiple exposures, with southern exposure in Pernand-Vergelesses, and its gravelly soils, ferruginous oolites, and limestone with a higher clay content lower down the slope. On the other side, facing east, the soil is rich in sand and limestone. This geological contrast gives Savigny wines great diversity, from elegant red wines to powerful ones.

THE WINE

The intense aromatic profile unfolds with notes of blackcurrant, violet, and blueberry as well as animal touches. The palate brings back these aromas with harmonious coherence. Present yet balanced, the tannins gives elegant structure to this wine, which will achieve greater complexity with a few years in the cellar or after decanting.

THE VINTAGE

2022 is synonymous with a vintage of great quality and the return of satisfying volumes. After a mild and dry winter, the growing season arrived early. Spared by the April frost, the warm spring accelerated plant growth, favoring early flowering and optimal fruit set. After particularly dry spells during winter and spring, late June rains were timely. A hot, dry and at times scorching summer allowed for a good ripening, although in places the vines did react to hydric stress. Mid-August rainfall will be decisive by constant sunshine until the harvests, which started on 25th August in the Côte de Beaune and 2nd September in the Côte de Nuits.



VARIETAL	100% Pinot Noir
HARVEST DATE	27/08/2022
BOTTLING DATE	10/04/2024
BARREL AGING	16 months
% NEW BARRELS	25%
ALCOHOL CONTENT	13%
CLASSIFICATION	Village
BOTTLES PRODUCED	5168



DOMAINEEVENSTAD.COM

