

Domaine
NICOLAS ROSSIGNOL

Savigny-les-Beaune 1er Cru Les Fourneaux

Geography : Located at the village of Savigny at the bottom of the hill.

Soil and environment : Flat clayey, chalky soil with a few gravels. Southwest exposure. Close to the Champs Chevrey.

The vine : About 30 years old.

The wine : Firm and fleshy with a silky palate. Vibrant aromatic complexity with ripe red fruits and a touch of spices. Dense and rich mouthfeel.

Accolades

“(30% vendange entier): The 2016 Savigny-lès-Beaune Les Fourneaux is bright, dark red-ruby. High-toned aromas of black cherry, black raspberry and licorice are complemented by musky soil tones. Thick, dense, creamy and sweet, but with noteworthy energy to its black raspberry, mocha and spice flavors. A very large-scaled Savigny-lès-Beaune with fine-grained tannins and shocking floral and cardamom lift.” - pts Vinous

“The 2017 Savigny-lès-Beaune Les Fourneaux 1er Cru has a tightly controlled bouquet with fine mineralité and satisfying focus.” - Vinous

Winery Accolades

Though Rossignol's new winery is located on the outskirts of Beaune, I continue associating this producer with Pommard, since Nicolas Rossignol has several holdings in this appellation, not to mention that his heart clearly lies here. He is garrulous, erudite and passionate when talking about wine, always armed with the insider's gossip about what is really going on in Burgundy. More importantly, I rate him as a superb winemaker, and his wines have progressed since he relocated from the winery shared with his friend Benjamin Leroux. - Vinous

“With a new and luxuriously appointed winery and cellar on the Beaune périphérique and an enviable palette of appellations, the future looks very bright for Nicolas Rossignol, a winemaker who today numbers among the Côte de Beaune's best producers!” - The Wine Advocate