

*Domaine*  
NICOLAS ROSSIGNOL

## Savigny-les-Beaune

Geography : Located at the village of Savigny at the bottom of the hill, under the 1er Cru Les Fourneaux.

Soil and environment : Flat, deep soil with very little gravels. Made almost entirely of clay.

The vine : About 50 years old.

The wine : Fresh and crisp. Bright acidity and good body with flavors of red fruits.

## Accolades

*“The 2017 Savigny-lès-Beaune Village comes from a parcel just under Les Fourneaux. The expressive bouquet presents blackberry and briar aromas at first, then reveals more red fruit with time. The palate is medium-bodied with gentle grip, a fine bead of acidity and a classic, earthy, almost Pommard-like finish. Drink over the next 5–7 years.”* Vinous

*“A delicious village Savigny, with notes of red and black fruit, liquorice and spice that precede an ample, bright palate framed by fine, ripe tannins and juicy acidity. From vines more than fifty years of age.”* - Decanter

## 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