



**CLOS CACHET**  
the finest French wines

# ROUGEOT-DUPIN

## Savigny-les-Beaune

### 2018

01

**Provenance:**

Savigny-les-Beaune, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Pasta bolognese, roast chicken, roast pork, charcuterie, and cow cheeses

04

**Serving:**

Temperature: 14°C



**Vineyard Cultivation:**

Domaine Rougeot has a long history of making superb white and red wines out of the famed village of Meursault. The Rougeot-Dupin label is a venture that started in 1990 in order to diversify the family range. The wines are made from purchased grapes.



**Vinification:**

The Savigny-les-Beaune is fully destemmed. The fermentations are done with natural yeasts and no artificials added. Oak matured for 14 to 16 months with 25% new oak. The wine is bottled with a light filtration.



**Tasting Notes:**

The nose is very pretty, with notes of cherry, wild berries and soft spices. The palate is harmonious, well balanced, light bodied with silky and firm tannins. The delicacy of this wine is staggering and reveals the beautiful expression of Savigny-les-Beaune. Drink now or cellar until 2025+.



**Soil Type:**

Clay, Limestones, and Gravels



**Method:**

Sustainable

**Clos Cachet**

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**Trade Portal**

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