



Savigny-lès-Beaune

“The Furnaces”

Domaine Joël Remy,
winemaker in Sainte-Marie-la-Blanche



Structured and elegant



Pinot noir



Store in a cool cellar



Serve between 57 and 61°C



Prime rib on the grill with red-wine sauce, fricassee or terrine of wild hare, freshly made roast beef



A simple pleasure, perfect for a rustic meal or family dinner, to be consumed among good friends for great memories

Alcohol abuse is dangerous for your health, consume in moderation.



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About the *terroir*

A great *terroir* of Burgundy, the Côte de Beaune is a mosaic of climates, flourishing on a relief of open valleys, where the sun penetrates during the hottest hours of the day, creating a broad palette of wines.



Cultivation: this estate, created in 1837, is managed with sustainable viticulture. Plowing and grassing the vines allow the total elimination of chemical herbicides. Fully manual harvesting.

Vinification: Growing on a soil of red marl and surface silt, exposed on the east and located at the foot of the Fourneaux and Lavières *premiers crus*. After slow vinification (using only natural yeasts), aging for 12 months in oak barrels.

