



DUBREUIL PHILIPPE & ARNAUD EARL

Savigny-lès-Beaune Blanc

VINES

TERROIR

The terroir of the plots located in the lower part of the village towards Beaune is mainly composed of gravelly silt and sand, while the plots located on the plateau overlooking the village have much stonier, calcareous soils with a significant percentage of clay.

LOCATION

This wine is made from a blend of several plots in the Savigny-les-Beaune appellation. Half of the vineyard is located on the plain, towards Beaune, while the other half is cultivated on the hillsides..

IN THE VINEYARD

All the vineyard plots of the estate are managed in the same way with regard to soil cultivation; we only use plowing and do not spread any fertilizers.

Vineyard Surface : 1.15Ha - **Average age of vines:** 45 years

VINIFICATION & AGING

The grapes are harvested manually and, upon arrival at the winery, are pressed. The resulting juice is stored in tanks where it is cooled to facilitate the settling of impurities. Once these lees have been removed, we add yeast to initiate fermentation. Regular monitoring of density and temperature indicates the opportune moment to transfer the wine to the cellar.

The Savigny Blanc is aged in barrels for approximately 10 months in our cellars. Part of the production will be aged in new barrels - approximately 25% - with the aim of giving the wine a woody character that is noticeable but not overpowering.

ABV: 13%

DEGUSTATION & SERVICE

These wines often feature aromas of apples or citrus fruits, which will emanate from this wine with its bright, pale yellow color.

Aging potential: 5 years - **Serving:** The serving temperature should be between 14° and 16°

The Savigny Blanc can be enjoyed as a starter, but also with pâté in crust, and poultry



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VINS DE
BOURGOGNE

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.