



DUBREUIL PHILIPPE & ARNAUD EARL

Savigny-lès-Beaune Premier Cru Les Lavières Rouge, 2022

VINES

LOCATION

Les Lavières is a fairly large appellation facing due south with more than 17 ha claimed exclusively in red. On the estate we exploit 0.5 ha with the main characteristic being the presence on our plot of a round cabotte that you can admire during your walks and wanders in our beautiful vineyard.

TERROIR

The climate takes its name from the lavas found underground. These are flat stones, limestone slabs that are cut in their thickness, which are used, among other things, to cover roofs. The soil therefore consists of very stony brown earth of shallow depth; around thirty centimeters.

IN THE VINEYARD

This terroir is worked in a traditional way by working the soil mechanically, without the use of herbicides. The harvests are done manually as on the whole estate to best respect the grapes with a view to vinification in whole harvest. Manual leaf removal can be considered if the year requires it to optimize the sanitary quality of the grapes.

Grape varieties: Pinot Noir 100% - **Vineyard area:** 0.54 ha - **Average age of vines:** 40 years
Yield: 35 hL/ha - **Production volume:** 4000

VINIFICATION & AGING

VINIFICATION

A passage on a sorting table to remove the last impurities, the grapes will then be placed in an open wooden vat while waiting for the start of alcoholic fermentation. We can reach a proportion of whole bunches ranging from 50% to 100% if the year and the quality of the stalks lend themselves to it. Like all our fermentations in red, these will be done thanks to indigenous yeasts.

TASTING & SERVICE

TASTING

Notes of red fruits, raspberry, cherries soaked in brandy, and violet characterize this young vintage of Savigny, which may develop smoky aromas and flintstone with age. Certainly very rounded and pleasant despite its youth, it will require waiting 2 or 3 years before it can be fully appreciated.

Aging potential: 5 to 10 years

SERVICE

The ideal serving temperature is between 16° and 18°

FOOD AND WINE PAIRING

This wine will go very well with red meat or roast pigeon with porcini mushrooms.



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