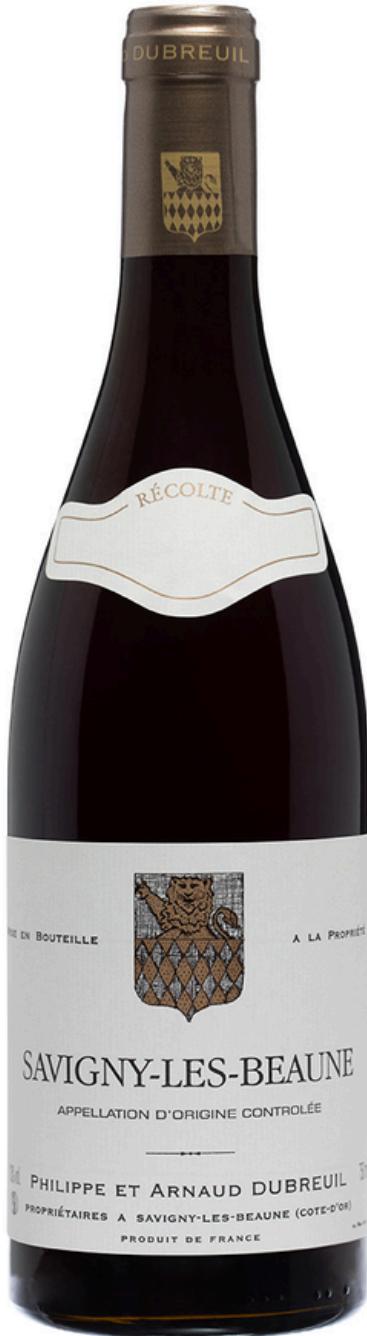




DUBREUIL PHILIPPE & ARNAUD EARL

Savigny-lès-Beaune Rouge, 2022



VINES

LOCATION

The plots in the Savigny les Beaune appellation are located at the bottom of the hillsides on rather silty soils as well as on the hillsides which overlook the village which are rather stony soils but with a significant clay content.

IN THE VINEYARD

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

Grape varieties: Pinot Noir 100% - **Vineyard area:** 2.66 ha - **Average age of vines:** 50 years
Yield: 23 hL/ha - **Production volume:** 10000

VINIFICATION & AGING

VINIFICATION

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

AGEING

The wine is aged entirely in barrels on lees for a period of around 10 months.

SERVICE

The serving temperature is between 16° and 18°

FOOD AND WINE PAIRING

A wine that will go wonderfully with roasted sweetbreads or pigeon.

Alcohol content: 13 % vol. - **Residual sugar:** 0 g/l

DUBREUIL PHILIPPE & ARNAUD EARL
4 RUE PEJOT, 21420 SAVIGNY LES BEAUNE
Tel. 03 80 21 53 73 - dubreuil.cordier@aliceadsl.fr
domainedubreuil-savigny.fr




VINS DE
BOURGOGNE