



Bourgogne vintage 2019 : 2019 was a year of great contrasts in terms of the weather. Winter was mild with temperatures higher than average in December and February. Rain was variable with a wet December and less precipitation in February. Clement temperatures in March were followed by cold weather with frost episodes at the beginning of April. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June. Summer was hot and dry, but the wines nonetheless revealed a good vigor. With fine weather continued through to September, and ripening happened at a good pace. Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.

## Domaine Philippe & Arnaud Dubreuil Hautes Côtes de Beaunes, Les Perrières 2019

Soil: Clay-limestone

Location: The plot is located on the plateau that dominates the Rhoin Valley and the village of Savigny-lès-Beaune. It is a vine with a specificity because during its planting were introduced 2 grape varieties: **70% Chardonnay and 30% Pinot Blanc**.

Vineyard area: 0.78 ha - Average age of vines: 50 years

Farming practice: The soil is worked mechanically without the help of chemical herbicide, a stripping can take place depending on the year to guarantee an optimum quality of grapes. The **harvest is done manually** with a 25kg box to avoid bursting the grapes too much.

Winemaking and maturation:

- The grapes are pressed as soon as they arrive at the winery and the juice is put directly into enamel vats. It is directly cooled down at around 10 degrees to allow a good precipitation of the solid parts and to avoid the alcoholic fermentation to start too fast. The next day, the juice is extracted to eliminate these coarse bulges (debourbage) and usually, fermentation starts naturally within 48 hours (**indigenous yeasts**).
- Alcoholic fermentation is done in the majority in vats with daily control of densities and temperatures. This is only towards the end of the alcoholic fermentation that the must is transferred into barrels. This operation can take 2 months with constant monitoring of the must.
- Malolactic fermentation** will occur later and will naturally start when the conditions are met.
- The **ageing will last around 10 months** depending on the vintage, in barrels for the majority of wines (15% new oak).

Ageing potential: Up to 10 years. It can also be enjoyed now thanks to the roundness given by the Pinot Blanc

ABV: **12%**

To serve between 14-16 C (50 to 60°F)

