



Domaine Philippe et Arnaud DUBREUIL



Savigny-les-Beaune

www.domainedubreuil-savigny.fr

Bourgogne Hautes Côtes de Beaune - Les Perrières, Rouge 2018

A mild winter started the year, followed by a cold snap in February turning to a good dose of rain into March, which would prove useful as rainfall dropped off dramatically throughout the summer months.

Temperatures picked up markedly from April and hit 40°C on certain days in August. With temperatures and sunshine hours above the average, harvesting of the white wines generally began in late August and the first surprise was not only the size of the white harvest but just how much *juice* was coming out of the berries.

The reds are pretty now but should have the guts to last: The red wines have tons of fruit and ripe, supple tannins which makes them very appealing now. once the puppy fat wears off, the structure will become more apparent” and it would likely “shutdown” for a while at some point.

TERROIR

The two plots that make up this cuvée have relatively similar characters with a relatively fine layer of clay soil that lets the mother rock appear very quickly. These plots are known as “Les Perrières”

SITUATION

The plots are located on the two plateau that dominate on either side the village of SAVIGNY-LES BEAUNE. Located at an altitude of between 250 and 280 meters they enjoy a beautiful exposure

A LA VIGNE

We have always worked the soils of this terroir 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 as on the whole estate is done manually with a 25kg box to avoid bursting the grapes too much.

Vineyard area: 1.3 ha - **Average age of vines:** 55 years

WINE MAKING AND AGEING

The grapes, as soon as they arrive from the harvested plot, are going thru a vibrating sorting table which allows to remove the last leaves, petioles or dry grain and which could end up in the vat..

Alcoholic fermentation occurs in wooden open vat with Indigenous yeast. In 2018, we destemmed only 25% of the harvest.

The ageing last 11 months (50%, in stainless still vat and 50% in oak barrels)

Alcool : 13 % vol.

This wine will reveal notes of red fruit so characteristic of pinot noir with spicy notes in the end and fine but present tannins.

Ageing potential : 5 to 10 years - **Service :** To serve between 16-18 C (60 to 64°F)

