



Domaine Philippe et Arnaud DUBREUIL



Savigny-les-Beaune

www.domainedubreuil-savigny.fr

Savigny-Lès-Beaune Blanc 2022

Bourgogne vintage 2022 : Unlike the challenging 2021 season, 2022 was relaxed, with few reported issues. The winter was dry and mild, budbreak occurred slightly early in late March, and following temperatures from May to August were above average. Harvest started in August, following the trend of recent vintages, and the grape quality was reported as excellent.

Cote de Beaune white wine: Perfectly ripe grapes combined with an acidity that stood up to the hot weather has resulted in concentrated and superbly balanced wines. The nose evokes yellow and tropical fruit like mango, grapefruit, orange, and bergamot, and they offer impressive length in the mouth. Source : bourgogne-wines.com **TERROIR**

The terroir of the plots in the lower part of the village towards Beaune is mainly made up of gravel silts and sand, while the plots on the plateau overlooking the village have much more stony limestone soils with an important percentage of clay.

SITUATION

This wine comes from the blend of several parcels in the Savigny-Lès-Beaune appellation. Half of the parcel is located in the plain, towards Beaune when the second half is grown on the hillsides that overlook the village.

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: 1.15 ha - **Average age of vines:** 45 years

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 around 10 degrees to allow a good precipitation of the solids parts and to avoid the alcoholic fermentation to start too fast. The next day, the juice is extracted to eliminate these coarse bulges (debouillage) 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 musts were transfer in barrels, in the cellar and ended their sugars quietly. This operation can take 2 months with constant monitoring of the progress of the musts.

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 (25% new Oak).

Alcool : 13 % vol.

With a bright pale yellow, you will find in this wine aromas of apples and citrus fruits.

It can be enjoyed as an aperitif as well as an accompaniment to a terrine, a pâté or with a poultry.

Ageing potential : Around 7 years - **Service :** To serve between 14-16 C (50 to 60°F)

