



Bourgogne vintage 2020 : This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Fans of Bourgogne wine will be delighted.

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

## Domaine Philippe & Arnaud Dubreuil

### Hautes Côtes de Beaunes, Les Perrières 2020

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**

ABV: **12.5%**

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 (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 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

To serve between 14-16 C (50 to 60°F)

