



Domaine Philippe et Arnaud DUBREUIL



Savigny-les-Beaune

www.domainedubreuil-savigny.fr

Savigny-Lès-Beaune Blanc 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 whites are the biggest and best surprise of the vintage: Given the size of the crop there were fears that the white wines would be either too ripe or too dilute but in reality they are a pleasant mixture of the two.

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 (*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 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 5 years - **Service :** To serve between 14-16 C (50 to 60°F)

