



Domaine Philippe et Arnaud DUBREUIL

Savigny-les-Beaune

[www.domainedubreuil-savigny.fr](http://www.domainedubreuil-savigny.fr)



## Savigny-Lès-Beaune Rouge 2019

The long hot dry summer of 2019 created the perfect conditions in Burgundy for a bumper vintage. The impact of the combination of low rainfall and above-average temperatures on the wines is certainly evident. This climate brings more tannins, more acids, more sugars, more aromatics, more everything.

### 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:** 1.45 ha - **Average age of vines:** 50 years

It starts on a sorting table to remove the last impurities, the grapes will then be placed in open wooden vat while waiting for the start of alcoholic fermentation. Almost 75% of the harvest is fermented with the whole cluster.

Indigenous yeast. Daily pigeage during the full fermentation.

Once the pressing is carried out by our old wooden press the wine will be lowered to the cellar where the malolactic fermentation will happen in oak barrels.

It is aged for about 11 months before being bottling.

**Alcool :** 13 % vol.

With a beautiful ruby color this wine shows aromas of ripe red fruits such as cherry. Even young, the tannins are already very supple and the oak is really well integrated.

It can be enjoyed by itself but also with ducks, veal or lamb.

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

