



Burgundy vintage 2021: To the very end, 2021 has been a trying year for winemakers. Ever since the April freeze, made worse by a too-early start of the growth of the vines, right to harvest time, harsh changes in weather have imposed their tempo: winemakers have had to be constantly attentive and reactive. The only respite was the flowering, which took place under good conditions, and the ripening, which benefited from sun starting in mid-August. Notwithstanding the loss of volume due to the freeze, the grapes must still be meticulously selected, both at the vine and in the winery. The capricious weather in July and early August led to the development of a few disease sites, which fortunately were limited in scope thanks to the efforts of the winemakers and the return of dry weather in August.

Domaine Philippe & Arnaud Dubreuil

Hautes Côtes de Beaunes, Les Perrières 2021

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 opera-

