



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. <https://www.vins-bourgogne.fr/>

Domaine Philippe & Arnaud Dubreuil

Hautes Côtes de Beaune, Les Perrières 2021

Soil: **Clay-limestone**

Grapes: **Pinot noir**

ABV : **12.5%**

Location: The plots are located on the two plateau that dominate on either side the village of SAVIGNY-LES BEAUNE. Located at an altitude of between 250 and 280 meters they enjoy a beautiful exposure

Vineyard area: 1.3 ha - Average age of vines: 55 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:

- After going through the sorting-table, the grapes are placed in an open wooden vat until alcoholic fermentation starts
- Alcoholic fermentation is done with **indigenous yeasts**

