



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.

Cote de Beaune red wines: With wonderful color, aromatic intensity, and quality, they are truly exemplary. On the nose, they offer an explosion of summer and hedgerow fruits, spices, and blond tobacco, while in the mouth, they are perfectly balanced. These wines are fleshy and full-bodied, with a tasty finish and surprising length. Like all wines from great vintages, they will reveal their qualities in a few years' time. 2020 is a vintage of superlatives the like of which is rarely seen.

Source : bourgogne-wines.com

Domaine Philippe & Arnaud Dubreuil

Savigny-les-Beaune red 2020

Soil: 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.

Grapes: **Pinot noir**

ABV : **13%**

Location: 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.

Vineyard area: 1.45 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:

- After going through the sorting-table, the grapes are placed in an open wooden vat until alcoholic fermentation starts; Almost 75% of the harvest is fermented with the whole bunches
- Alcoholic fermentation is done with **indigenous yeasts**; daily pigeage
- Malolactic fermentation in oak barrels; the **ageing will last around 11 months**

Ageing potential : Up to 10 years

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.

