



Domaine Philippe et Arnaud Dubreuil

Aloxe-Corton 1er Cru "Les Paulands"

The robe is dark, a deep ruby, crimson velvet. Young, its aromas suggest a garden in spring, with red and black berries. Its notes intensify with age with peony and jasmine aromas. Robust without losing its distinction, elegant and fruity, it fully opens up after 3 to 5 years of aging, showcasing a firm and structured body, rich in texture and gentle tannins.

Pinot Noir

HVE Certified Sustainable

Appellation

Aloxe-Corton 1er Cru "Les Paulands" AOC

Vineyard

Taking advantage of the sun from sunrise to sunset, this one hectare plot of 55 year old vines, located in the northern part of the appellation, "Les Paulands" is characterized by reddish-brown soils rich in potassium and phosphoric acid which tend to produce soft, fruity but nevertheless complex wines. At elevations between 200-250 meters above sea level, the sub soil of the plot is mainly composed of clay on its top and marl on its lower part. Soil worked without the use of herbicides. The harvest is done manually to best respect the grapes. Manual leaf removal can be considered if the year requires it to optimize the health and quality of the grapes.

Vinification

The grapes are placed on a vibrating sorting table to remove any remaining leaves, petioles, and dry grains. Alcoholic fermentation with whole grapes, resulting in a complex structure and greater aging potential. Fermentation using indigenous yeasts and lasts between 10 and 15 days with constant temperature and density monitoring. Once fermentation is complete, the vat is drawn and placed on one of our vertical presses to finish extracting all juice. 24 hours will pass to allow the coarsest lees to settle, then the must is transferred to barrels in our cellars to undergo malolactic fermentation. Aging in barrels, with an addition for 'Les Paulands' of 80% from first-use barrels made from French oak that has undergone medium toasting, which aims not to overpower the final product, preserving all its finesse and elegance.

Pairing

A generous and opulent wine to accompany grilled or braised red meats, roasted or lacquered poultry and soft cheeses with hard rinds, such as Époisses or Ami du Chambertin.



A story of dedication and passion in the heart of Savigny-les-Beaune, the Domaine Philippe and Arnaud Dubreuil story unfolds over three generations. Originally, the vineyards were one and the same with Domaine Simon Bize, the storied estate in Savigny-les-Beaune. Arnaud's grandmother was a Bize and inherited plots, which is where the Dubreuil story begins. The winery was first established in the late 1940s by Paul Dubreuil. His son Philippe joined the venture in 1973 and the two domains were united in 1989. In 2000, the third generation, Arnaud, began working at the family estate and officially

took the reins in 2010. From its original 10 hectares in 2010, the estate has gradually expanded to 12.5 hectares, with the inclusion of the Corton Blanc Grand Cru "Les Grandes Lolières". The family's love for their terroir is evident as they strive to express the character of each parcel in their bottles.