



Domaine Philippe et Arnaud Dubreuil

# Savigny-les-Beaune Blanc

A gorgeous wine with a bright pale yellow color displaying aromas of apples and citrus fruits. Lively yet complex with aging potential of five years or more.

Chardonnay

HVE Certified Sustainable

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## Appellation

Savigny-les-Beaune AOC

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## Vineyard

This wine is produced from a blend of several plots, totaling just over one hectare, in the Savigny-les-Beaune appellation. Average vine age of 45 years. Half of the plot is located on the plain, towards Beaune, while the second half is cultivated on the hillsides overlooking the village. The terroir of the plots located at the bottom of the village towards Beaune is mainly made up of gravel silts and sands, while the plots located on the plateau overlooking the village have much more stony limestone soils with a significant percentage of clay.

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## Vinification

The grapes are pressed upon arrival at the winery, and the juice is transferred directly into enameled vats. It is immediately cooled to around 10°C (50°F) to promote proper settling of the lees and prevent fermentation. The next day, the juice is raked to remove these coarse lees, and fermentation generally begins naturally within 48 hours of settling. Alcoholic fermentation occurs mostly in vats, with daily controls of specific gravity and temperature.

Only toward the end of alcoholic fermentation are the musts transferred to barrels in the cellar to slowly refine their sugar content. This process can take up to two months, with constant monitoring of the must's progress. Malolactic fermentation occurs later and begins naturally when the conditions are right. The aging in barrels will last between 8 and 14 months depending on the vintage and the appellation

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## Pairing

Savigny Blanc can be enjoyed as an aperitif or as an accompaniment to a terrine, pâté en croute or poultry dishes.



A story of dedication and passion in the heart of Savigny-les-Beaune, the Domaine Philippe and Arnaud Dubreuil story unfolds over three generations. 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.