



Domaine Philippe et Arnaud Dubreuil

# Savigny-les-Beaune

A wine with a delightful ruby color, aromas of red fruits such as blackberry and cherry, and tannins already very supple despite its youth. Delicate yet structured with a hint of liveliness in the finish, a guarantee of good durability over time.

Pinot Noir

HVE Certified Sustainable

---

## Appellation

Savigny-les-Beaune AOC

---

## Vineyard

The 2.7 hectares of plots in the Savigny-les-Beaune appellation are located at the bottom of the hillsides on rather silty soils as well as on the hillsides which overlook the village with stony soils with a significant clay content. Average age of the vines are 50 years old.

---

## Vinification

Upon arrival from the harvested plot, the grapes are placed on a vibrating sorting table, which removes any remaining leaves, petioles, or dry grains that could otherwise end up in the vat. Depending on the vintage and the health of the stems, we carry out alcoholic fermentation with whole grapes (stems + clusters without passing through a de-stemmer) as much as possible, which results in an even more complex structure and greater aging potential. Alcoholic fermentation is initiated 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 the nectar our vines have yielded. 24 hours will pass to allow the coarsest lees to settle, and only then will the must be transferred to barrels in our cellars to undergo its final transformation during malolactic fermentation. Aging will last from 8 to 14 months depending on the appellation and the vintage. The wine is aged entirely in barrels on lees for a period of around 10 months.

---

## Pairing

Great match for good cuts of beef, roasted or braised fowl and cheeses such as Brie, Tomme, Reblochon and Cantal.

---



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.