



Domaine Philippe et Arnaud Dubreuil

# Savigny-les-Serpentières 1er Cru

Shinning ruby robe, with a nose of red fruits such as strawberry and Morello cherry, palate full of finesse and elegance would be the characteristics of this premier cru.

Pinot Noir

HVE Certified Sustainable

## Appellation

Savigny-les-Serpentières 1er Cru AOC

## Vineyard

Less than half a hectare of 65 year old vines in the Savigny-les-Beaune 1er Cru "Les Serpentières" terroir. Located at the entrance to the village with altitudes between 260 and 270 meters. The soil is mainly composed of marl which gives the earth a brown color at the bottom of it. Its exposure is due south with deep water which resurfaces at the top of the rows during prolonged rains and flows in a meandering pattern at the foot of the vines to the bottom of the hillsides. The soil is 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. All our wines are aged in barrels for the Serpentières. A proportion in new barrels of approximately 20%, these barrels being made using exclusively French oaks with a drying of 36 months, a fine grain and a light toast. The aging lasts approximately 10 to 12 months on lees.

## Pairing

The Serpentières will deliciously accompany a fillet of veal with chanterelles, a duck breast with blackcurrants or even a cheese, as long as it is not too mature.



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.