



DOMAINE DUBREUIL FONTAINE  
18 RUE RAMEAU LAMAROSSE  
F-21420 PERNAND VERGELESSES

## SAVIGNY LES BEAUNE 1<sup>ER</sup> CRU LES VERGELESSES ROUGE

### History of the Company :

Established in 1879, this family domaine of 20 hectares is now run by Christine Dubreuil who with her team, would like to share the pleasure of an original and authentic wine.

### Particularity about making wine:

Our wines are made with traditional methods and the vines are cultivated with respect of the environment. The grapes are hand-picked for all the wines and sorting.

The grapes are destemmed and crushed. Cold maceration for 5 to 6 days. Pigeage twice a day (fermented in open stainless steel vats with temperature control). 14-day fermentation.

Aging: 18 months in oak barrels. French oak barrels from Allier region. 15% new oak each year.

Yield in number of bottles: 10 000

Yield of the vineyard: 40-45 hl/ha Age of the vines: 35 years.

Surface: 2 ha Way of the harvest: hand harvested and sorting

Type of soil: limestone and chalk Cépage: Pinot Noir 100 %

### Tasting comments:

Eyes: Deep cherry colour.

Nose: Pleasant bouquet of cherry and black fruits, as well as flowers (violet).

Taste: Silky and suave mouth feel, full of flesh and elegance. Soft tannins flow through the palate right to the end. Drink early to take advantage of the fruit, or keep in the cellar a few years.

Service: serving temperature: 16° C

Drinking well now or conserve 2 to 5 years.

Match with guinea fowl, other poultries, or white meat.