

DOMAINE LEBREUIL



The Lebreuil family estate in Savigny-les-Beaune dates back to 1935, when present winemaker Jean-Baptiste Lebreuil's grandparents purchased two hectares of vines. Pierre, Jean-Baptiste's father, enlarged the estate to seven hectares and acquired a bottling line to ensure that he would be able to bottle the majority of his production. After stages in Bordeaux and abroad, and a degree from the Lycee Viticole in Beaune, Jean-Baptiste joined his father in 1999. The Domaine became known officially as Pierre and J-B Lebreuil in 2001 and was further enlarged to its present size of 9.5 hectares, all based around Savigny-les-Beaune.

Jean-Baptiste Lebreuil quickly made technical improvements in the cellars, installing new equipment to ensure perfect cellar hygiene ("primordial for the realization of great wines" he affirms). In the vineyards, Lebreuil adheres to the *lutte raisonnée* approach. He prunes intensely to reduce yields and ensure healthy fruit. He uses no herbicides and plows the rows 5 times per year to remove grass and aerate the soils so as to encourage the roots to grow deeper. If the crop is deemed too large, Lebreuil green harvests at the time of veraison. In short, all measures are taken to ensure the harvesting of the finest quality fruit.

Jean-Baptiste Lebreuil aims to produce vividly fruity Savigny-les-Beaune wines with great finesse and soft tannins. Vinification and aging follow classic Burgundian practice as it is understood by today's quality-oriented winemakers. The Pinot Noir grapes are transported to the winery in small plastic crates to protect the integrity of the fruit. After a full de-stemming, the grapes are given a cold maceration at 8 degrees centigrade with daily pumping over, to bring out the color and fruit aromas. The alcoholic fermentation lasts about 10 days, and very little press-wine is used. The wines settle and clarify in the fermentation tanks and are then transferred to barrels for 12-16 months of maturation.

SAVIGNY LES BEAUNE 1^{ER} CRU AUX PEUILLETS

REGION: Burgundy

VARIETAL: Pinot Noir

COLOR: Medium ruby red with glints of garnet

BOUQUET: Red and black soft fruits with earthy undertones

TASTE: Concentrated black cherry and red berry flavors

AGEING: 3-15 years

SERVING TEMP: 60-64°F

MIS EN BOTTILLE PAR PIERRE & J. BAPTISTE LEBREUIL
VITICULTEUR A SAVIGNY-LES-BEAUNE, COCULI, FRANCE



**DOMAINE
LEBREUIL**

Pierre & Jean-Baptiste

SAVIGNY-LES-BEAUNE

1^{ER} CRU-AUX PEUILLETS

APPELLATION SAVIGNY-LES-BEAUNE 1^{ER} CRU CONTRÔLÉE

GRAND VIN DE BOURGOGNE

PRODUIT DE FRANCE - CONTIENT SULFITES

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