

The Estate of Pierre & Jean-Baptiste Lebreuil

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- Bottle cellar



Winemaker Jean-Baptiste Lebreuil with some newly cleaned hardware.



The Grands Liards vineyard, located at the foot of the 1er Cru slope. The estate uses no herbicides, and here the 70-year-old vines have just been plowed. The soil is rich, red clay which gives the wine its lush character.



The frost-covered Chardonnay vines in the Dessus des Gollardes vineyard. The soil here is pure limestone, which lends minerality and freshness to the white Savigny.



Above, two views of Lebreuil's Bourgogne Rouge vineyard. The stony soil and the protective trees enhance ripening. When he planted the vineyard, Jean-Baptiste's grandfather trained the vines 2 meters high (called *vigne haute*) for better exposure to the sun and to avoid the damaging effect of Spring frost on the vineyard floor. Grass is planted in the middle of the rows to prevent erosion and limit the production of vines. These factors help attain the ripest and richest Pinot Noir fruit — and wine — possible.

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Lebreuil owns eight rows in the center of the Premier Cru Serpenteries vineyard for a total of one-fifth of a hectare, or just over 100 cases. The vines face due south and were planted in 1930, making them 75 years old. The rows run up from the bottom of the slope, where the soil is richer and more fertile due to several water sources in the subsoil. Towards the top of the gentle slope, near the road as seen above, the exposure is an ideal heat-catching basin. The name of the vineyard derives from its hot and dry microclimate.



At left, the barrel cellar housing barrels which are new through four years old. The candle is used during racking to check on the wine's clarity.



At left, Jean-Baptiste Lebreuil racking from a barrel into a bucket, from which the wine is transferred into a *cuve* for *assemblage*. The empty barrels are then cleaned with hot water at high pressure, above. The wine is then put back into the barrels for four more months to complete the aging process before bottling.





The 200 year old bottle storage cellar, underneath the Lebreuil winery and home. These are bottles of the 2003 Bourgogne Rouge.