

Beaujolais-Villages Nouveau "Romane" 2021

Grape Variety:

Gamay

Vineyard

Site: the Beaujolais area, although part of greater Burgundy, is very distinct on many accounts. The villages have a different look: instead of slate, the houses have roofs made of red tiles reminiscent of Provence and the Mediterranean world.

History & tradition: Maison Joseph Drouhin has always been deeply involved with the Beaujolais region and was indeed a pioneer when, in the early fifties, they were the first to bottle and ship Beaujolais Nouveau.

The label of this Beaujolais-Villages Nouveau was designed by Frédéric Drouhin's daughter, Romane.

Soil: it is pink granite (and not limestone as in Côte-d'or).

Viticulture

Thanks to our experience in the region, we have been able to select various cuvées that complement one another very well and will produce a typical "primeur" wine.

This is where the Gamay grape is king. The type of pruning used in Beaujolais is called "gobelet": no wires between the vines; each plant grows by itself, independently from the others.

Vinification

Method: traditional for Beaujolais; semi-carbonic maceration, full bunches of grapes.

Maceration: 4 to 10 days.

Ageing: stainless steel vat.

Ageing

Short maturing: the wine is released less than two months following the harvest.

Tasting note by Véronique Boss-Drouhin

Back to basics!

After solar and generous vintages having produced rather colourful, fleshy vinous primeur wines, 2021 is a return to a much more classic primeur style. It is also the smallest harvest in the last 30 years, mainly due to the spring frost.

The devatting is reaching its end in the Beaujolais; the malolactic fermentations are in progress. We are continuing our tastings in the region to select the cuvées from our usual winegrower partners.

The first tastings show that the wines have a pretty purplish colour, moderately intense, with clear, very fruity aromas, rather red fruits, such as raspberries and redcurrants, with an intense freshness.

A return to a style that is much more approachable and light.

Serving

Drink young at 14°-15°C (57°-59° F).

LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.





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Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails. From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.