



Joseph Drouhin

Beaune 2014 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: at mid-slope, on the hillside above the city of Beaune.

History & tradition: the name "Beaune" comes from "Belen", the Celtic god, and "Belena" the river that crosses the city. Some of the vineyards, surrounded by small walls and paths still extant today, were already cultivated at the time of the Gallo-Romans.

The Beaune Premier Cru wines are produced on small vineyards, too small to be harvested and vinified together. The name given to this wine is therefore Beaune Premier Cru (since the components of this "cuvée" are all Premier Crus).

Soil: clay and limestone.

Viticulture

Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: 46 hl/ha - low on purpose, in order for the grapes to reveal every nuance of the terroir.

Grape supply: grapes and wines are purchased from regular supply partners (long-term contracts).

Vinification

- Maceration and vinification take 2 to 3 weeks
- Indigenous yeasts
- Maceration and fermentation temperatures under total control.

Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

"Pigeage"(punching down of the cap during fermentation): once a day until half of fermentation is done; one pumping over ("remontage") per day till the end of the fermentation.

Pressing: vertical press; separation of free run juice from pressed juice.

Ageing

Type: in barrels (20% in new oak).

Length: 14 to 18 months.

Origin of the wood: French oak forests.

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

Follow-up: barrel by barrel.

Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin

"Generous wine of intense and brilliant red colour, with a fleshy texture. Open and pleasant nose. The aromas, reminiscent of red fruit, humus and undergrowth, evolve with age towards touches of spice and vanilla".

Vintage

The wines develop a supple structure with pleasant tannins.

They display deep colours. They are evolving nicely, increasing in complexity and elegance.

Serving

Temperature: 16°C (61-62°F).





Joseph Drouhin

Beaune 2014
Premier Cru

Cellaring: 5 to 10 years.

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.

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.