



Joseph Drouhin

Beaune Sizies 2018 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: Beaune Premier Cru "Sizies" is located northwest of Beaune, in the heart of the "Premiers Crus" area.

History & tradition: the name "Sizies" might come from the name of the landowner in the 13th century, Renaud de Sesie, who also owned important tanneries in Beaune and served as Mayor of Beaune around 1218.

Soil: clay and limestone.

Domain area: 0,68ha (1,68 acres).

Viticulture

Biological cultivation since 1990; biodynamic cultivation a few years later.

Vine stocks: "sélection massale" (propagation of new vine stocks from a number of selected vines) done at the Drouhin nursery; also clones of recognized quality.

Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer). Soil is ploughed either by tractor or by horse to manage spreading of weeds.

Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.

Plantation density: from 10,000 to 12,500 stocks/ha in order to extract all possible nuances from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: we aim to keep our yields low, more in line with the previous regulation: around 20% less than allowed by the current law.

Vinification

Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.

Sorting of the grapes: in the vineyard and at the cuverie (winery) if necessary.

Maceration:

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 to a wine but should never be detrimental to its finesse and typical character.

"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: 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 (Tronçay in particular).

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.

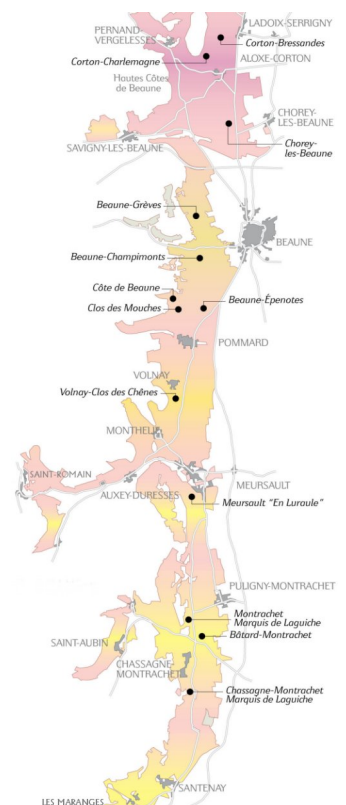
Follow-up: barrel by barrel.

Fining ("collage", to clarify the wine): light, after careful tasting.

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

"The wine displays a deep-bright ruby red colour. The nose, complex and refined, reveals scents of small Burgundy fruits





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such as redcurrant and blackcurrant, mingling with delicate hints of undergrowth.
On the palate, the wine is ample and delivers aromas of cherry blended with some spicy notes.
Beautiful harmony and excellent aromatic length".

Vintage

Beautiful crop. The reds are colourful, structured and very expressive aromatically.
The balance between alcohol and acidity is satisfactory.

Serving

Temperature: 16°C (61-62°F).
Cellaring: 8 to 15 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.