



Joseph Drouhin

Bourgogne rouge 2020

Grape Variety :
Pinot Noir

Vineyard

Site: a dozen of various appellations especially rigorously selected by Joseph Drouhin are used for this wine.

History & tradition: the first plantings of Pinot Noir in Burgundy probably go back to 150 BC. This wine, made 100% with this famous grapes, is the archetype of Bourgogne Pinot Noir for Joseph Drouhin.

Soil: clay and limestone.

Viticulture

Plantation density: 10,000 vine stocks/hectare.

Pruning: Guyot

Yield: 62 hl/ha, purposely low in order to extract all possible nuances from the terroir.

Supply: grapes and wine purchased from regular suppliers.

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

Ageing

Stainless-steel vats (7 to 8 months).

One to two-year old barrels for the wines of higher origin.

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

"A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance".

Vintage

This vintage was marked by a concentration of juice in the berries just before the harvest. The wines show a very nice intense ruby colour. The nose is complex and very expressive of red fruits and black fruits but above all the expressions of the terroirs are already noticeable.

Serving

Temperature: 12/13°C (53-55°F)

Cellaring: 1 to 3 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



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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.