



Joseph Drouhin

Clos de Vougeot 2017 Grand Cru

Grape Variety :
Pinot Noir.

Vineyard

Site: Clos Vougeot is a large vineyard (50 hectares - 125 acres) located between Vosne-Romanée and Chambolle-Musigny. Joseph Drouhin owns two parcels in this mythical vineyard, both on a mild incline with a due east exposure.

History & tradition: the most glorious and famous of all Burgundy vineyards. The Clos (French for "enclosure") was first planted and surrounded by a wall at the end of the 12th Century by the monks of Cîteaux. They built a castle which is now the seat of the Confrérie des Chevaliers du Tastevin.

Soil: very diverse and a true mosaic, a mix of clay and limestone in various proportions.

Drouhin estate: 0,90 ha. (2.25 acres).

Average of the vines: 31 years.

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.

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.





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Tasting note by Véronique Boss-Drouhin

"A revelation and a true wonder! The ruby red colour is magnificent and takes on a deeper hue with age. The aromas are intense and evoke raspberry and wild cherry, becoming more complex with age: undergrowth, truffle, candied fruit. A sublime structure, with refined tannins. It is a perfect example of this ideal of elegance according to Drouhin. A remarkable balance and a lingering persistence of flavors on the palate. It is a wine that always leaves the greatest impression".

Vintage

As every year we sorted the grapes at once to select the most beautiful bunches that were to be kept in whole clusters and to remove berries that could present a lack of maturity. The sanitary state was very satisfactory with almost no rot. Very quickly at the beginning of the fermentations the colours were released and gradually the varietal character of Pinot Noir was expressed. We favoured this aromatic expression to look for balanced wines without too much power. The tannins are nicely melted, the acidity levels from normal to low. The fermentations and macerations lasted about 3 weeks. In the course of the winter, the malolactic fermentations were triggered and proceeded sometimes rather quickly.

Serving

Temperature: 16-18°C (61-65°F).

Cellaring: 10 to 40 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.