



Joseph Drouhin

Gevrey-Chambertin Clos Prieur 2020 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: located in the north of the Côte de Nuits, Gevrey-Chambertin is world-famous, not only for its superlative Grand Crus, but also for all its other vineyards. On the south part of the village, the Clos Prieur is close to Mazis-Chambertin.
History & tradition: Gevrey is of course the village where the Grand Cru vineyard Chambertin is located. Vines have been cultivated here since 630AD, when a certain Bertin decided to emulate the monks, his neighbours. The wine he made turned out to be spectacular - and the rest is history!
The "Clos Prieur" belonged to the Prieurs de Cluny who used to live in the old castle of Gevrey.

Soil: fairly deep and compact marly earth.

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: 40 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir.
Grape Supply: grapes and wines provided by regular supply partners.

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.

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.

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 shows a beautiful deep garnet colour. The nose exudes intense scents of candied black fruits. On the palate, aromas of Morello cherry mingle with hints of vanilla, and the soft tannins offer a nice silky texture. Very long aftertaste".

Serving

Temperature: 16°C (61-62°F).
Cellaring: 5 to 20 years.



CÔTE
DE NUITS



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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.