



Joseph Drouhin

Gevrey-Chambertin Craipillot 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. The Craipillot vineyard is located in the northern part of the village, on a very gentle slope, below the Clos Saint-Jacques, and at the beginning of the split of the Combe de Lavaux.

History & tradition: 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 name "Craipillot" refers to the nature of the soil. Composed of "crai", term describing a stony and limestone soil, and "pillot", a Burgundian diminutive for "stone", it is the double expression of the presence of pebbles and small stones.

Soil: lean and chalky, with a layer of clayey marl.

Viticulture

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: 10,000 stocks/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 provided by regular supply partners.

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 "cuvierie" (winery) if necessary.

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

Type: 100% in one-year casks, during 12 months. 0% in new oak.

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.

Tasting note by Véronique Boss-Drouhin

"The nose displays delicious fruity notes mingling with sweet spice hints. The roundness and delicacy of the tannins confer a stunning charm to the wine.. This rare Premier Cru of Gevrey does not show the tannic structure of some of its neighbours, it is a wine full of refinement and distinction".





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Serving

Temperature: 16°C (61°F)

Cellaring: 5 to 20 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.