

Pommard Grands Epenots 2019 Premier Cru

Grape Variety:

Pinot Noir

Vineyard

Site: a very famous village located south of Beaune, not too far from that city.

History & tradition: there must have been vines planted here for a long time. More than 2,000 years ago, the Gauls selected and propagated the Pinot Noir grape in this location. A temple dedicated to Pomona, the Celtic goddess, may be at the origin of the name.

The Pommard Grands Epenots stretch south-east of the premier cru production area, on the Beaune side.

The word "Epenots" used to mention a ground covered with thorn.

Soil: clay and limestone.

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: 44 hl/ha - low on purpose, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: grapes and wines are purchased from regular supply partners (long-term contracts).

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 (25% 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 Pommard Grands Epenots shows a beautiful deep ruby colour. Its nose is elegant and complex with hints of red fruit (blackcurrant, gooseberry, wild cherry), the tradional expression of Pinot Noir, mingling with grilled and spicy notes. On the palate, the wine is ample with ripe and supple tannins. Very long aftertaste".

Vintage

2019 has kept the promise of quality of Burgundian vintages ending in 9. The beautiful maturities have provided ample and silky wines. They are charming and full of delicacy.

Serving

Temperature: 16°C (61-62°F) Cellaring: 6 to 20 years.







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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.