



Joseph Drouhin

Pommard Rugiens 2012 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: in the southern section of Pommard, Pommard Premier Cru Rugiens are located above the Clos des Poutures.

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 word "Rugiens" is a derivative of "rouge" (red) and it describes the colour of the soil.

Soil: clay and limestone with a high iron content.

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: low on purpose, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: the whole production of grapes is purchased.

Vinification

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 but should never be detrimental to the finesse and typical character of the wine.

Ageing

- Type: in barrels (15% in new oak).

- Length: 15 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

"Pommard Premier Cru Rugiens is rich and powerful with a superb structure. Tannin lends some firmness to the structure, made somewhat softer by a harmonious velvety texture. Aromas reminiscent of red and black fruit mingle with mineral notes due to iron contained in the soil. A long and flavourful aftertaste".

Vintage

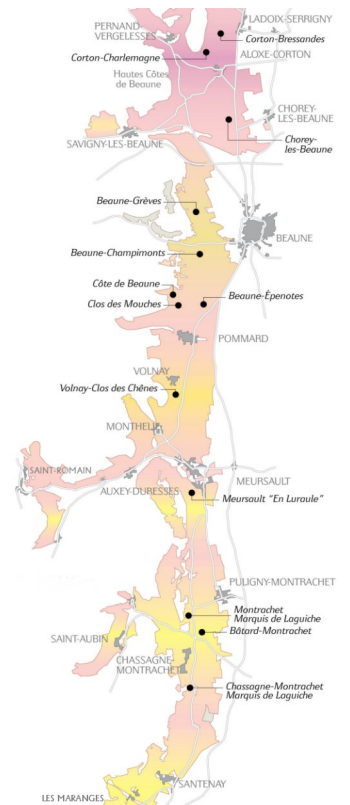
The wines offer a good breadth. The tannic structure is not too present.

In Côte de Beaune the wines are more heterogeneous and some of them can be drunk.

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.