



Joseph Drouhin

Savigny-les-Beaune Fourneaux 2020

Grape Variety :
Pinot Noir

Vineyard

Site: the village of Savigny-les-Beaune is nestled in a small valley north-west of Beaune. The "Fourneaux" vineyard is on a gentle slope with an ideal south-west exposure, next to the famous Vergelesses and Lavières vineyards.

Soil: marl and limestone from the Bathonian age; light soil with a reddish coloration, strewn with sharp stones.

Drouhin estate: 0.7ha (1.7 acre).

Viticulture

Biological and biodynamic cultivation.

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.

Ageing

Type: in barrels (20% in new oak).

Length: 14 to 18 months.

Origin of the wood: French oak forests (Tronçay in particular).

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 colour of this wine has no equal: its cherry-red hue catches the light in the most seductive fashion. At first, the nose offers a stunning display of spices ranging from pepper and nutmeg to touches of paprika and ...green pepper. The sensations are subtle and never too strong. Other pleasures are to be found on the palate, such as delicate fruity flavours matching a graceful structure, a velvety texture and elegant tannins".

Serving

Temperature: 16°C (61-62°F).

Cellaring: 3 to 15 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.