



Joseph Drouhin

Savigny-les-Beaune Aux Guettes 2020 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: a pretty village tucked away in a small valley north of Beaune.

The Savigny-les-Beaune Premier Cru Aux Guettes is located east of the village, on the steepening slope.

History & tradition: the Gallo-Roman village was called Sabinius and played an important role in the history of viticulture. The monks of Cîteaux owned vineyards in this region.

The name "Aux Guettes" derives from its high position which used to constitute an excellent lookout post.

Soil: a complex mixture of limestone pebbles, red or yellow clay and other small stones.

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 - purposely low, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: grapes and wine 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 (10% in new oak).

Length: 12 to 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

"This wine is characterized by its subtle touch of spices that combines finely with the pretty fruity expressions of pinot noir. The mouth is tasty and the grain of the tannin is fine.

it is easy to pair with delicate and cleverly spiced dishes. It can be kept from 4 to 10 years".

Serving

Temperature: 16°C (61-62°F).

Cellaring: 3 to 15 years.





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Premier Cru

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.