



Joseph Drouhin

Vougeot Petits Vougeots 2019 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: Vougeot is located between Vosne-Romanée and Chambolle-Musigny.

The Petits Vougeots lie between the Clos de Vougeot and the Amoureuses.

History & tradition: the village is known for its famous Clos (French for "enclosure") first planted and surrounded by a wall at the end of the 12th Century by the monks of Cîteaux and on which they built a castle which is now the seat of the Confrérie des Chevaliers du Tastevin.

Soil: deep, stony and favoured with a good drainage.

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: 40 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).

Biological cultivation since 1990; biodynamic cultivation a few years later.

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.

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.

"Pigeage" (punching down of the cap during fermentation): once a day until half of fermentation is done; one pumping over (remontage) per day till the end of the fermentation.

Pressing: separation of free run juice from pressed juice.

Ageing

Type: in barrels (20% 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.

Follow-up: barrel by barrel.

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 wine offers a nice bright deep red colour.



CÔTE
DE NUITS



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The nose is both intense and refined.

The palate develops aromas of violet and small red and black red fruits (raspberries, Morello cherries, blackcurrant). With age, it evolves towards undergrowth, truffle and liquorice, on a delicate, round and voluptuous structure, typical of the appellation.

Long-lasting taste".

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: 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.