

JOSEPH DROUHIN, CLOS DE VOUGEOT



DESCRIPTION

A revelation and a true wonder! The ruby red colour is magnificent and takes on a deeper hue with age. The aromas are intense and evoke raspberry and wild cherry, becoming more complex with age: underwood, truffle and candied fruit. A sublime structure, with refined tannins. It is a perfect example of elegance according to Drouhin. A remarkable balance and a persistence of flavors on the palate. It is a wine that always leaves the greatest impression.

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 and vinification take 2 to 3 weeks with temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine. "Pigeage" (punching down of the cap during fermentation): once a day until half of fermentation is done; after this the wine is being pumped over once per day (remontage).

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Country: France
Region: Côte de Nuits
Area: Bourgogne
Color: Red
Category: Wine
Flavor profile: Powerful, Refined, Full Bodied
Alcohol percentage: 14.5