



## DESCRIPTION

A well-structured wine, without any hardness. Beautiful intense red colour. Powerful nose, with aromas of candied fruit, evolving towards spicy and musky aromas as the wine matures. A solid palette. Long aftertaste with flavours reminding of the same candied fruit aromas.

## VINIFICATION

Maceration and vinification take 2 to 3 weeks under controlled temperatures. Indigenous yeasts are used. 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. "Pigeage" (punching down of the cap during fermentation): daily until half of fermentation is done; afterwards ("remontage") daily until the end of the fermentation. Pressing: vertical press; separation of free run juice and pressed juice.

## ADDITIONAL INFORMATION

Grape variety: Pinot Noir  
Brand: Joseph Drouhin  
Country: France  
Region: Côte de Beaune  
Area: Bourgogne  
Color: Red  
Category: Wine  
Flavor profile: Powerful, Spicy