

JOSEPH DROUHIN, BEAUNE 1ER CRU CRAS



DESCRIPTION

Beautiful ruby red colour. The nose displays aromas of blackcurrant and blackberry combined with some notes of vanilla. With age and in some vintages, touches of leather will mingle with truffle and spices. On the palate, the tannins are refined and create a seductive harmony. The aftertaste reveals delicate touches of wood.

VINIFICATION

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded. Vinification: total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over. The yeasts are indigenous (natural). Pressing in a vertical press. Separation of the ends of the presses based on tasting. Ageing: in oak barrels including 20 to 25% of new barrels. The ageing lasts between 14 to 16 months. Origin of the wood: oak grown in French high forest.

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Country: France
Region: Côte de Beaune
Color: Red
Category: Wine
Flavor profile: Lively,Round,Full Bodied
Alcohol percentage: 14