

# JOSEPH DROUHIN, VOLNAY



## DESCRIPTION

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A wine of great elegance with a lively and bright colour. When the wine is young, the aromas remind of violet and black currant. With age, the aromas take on notes of ripe or candied fruit, mushrooms and mild spices. On the palette, a pleasant sensation of roundness and a velvety texture. Long finish, with hints of candied fruit and vanilla.

## VINIFICATION

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Maceration and vinification take 2 to 3 weeks and indigenous yeasts are used, it takes place under controlled temperatures. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be at the expense of the finesse and typical character of the wine. "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: vertical press; separation of free run juice from pressed juice. Type: in barrels (20% in new oak). Length: 14 to 18 months. Origin of the wood: French oak forests.

## ADDITIONAL INFORMATION

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Grape variety: Pinot Noir  
Brand: Joseph Drouhin  
Country: France  
Region: Côte de Beaune  
Color: Red  
Category: Wine  
Flavor profile: Elegant, Fruity, Smooth  
Alcohol percentage: 13