

JOSEPH DROUHIN, BEAUNE CLOS DES MOUCHES ROUGE



DESCRIPTION

An exceptional wine. Beautiful, deep-red ruby colour, with the bright shine of great Burgundies. Intense and fresh nose for the young wines. Primary notes of red fruit dominate, such as Morello cherry ("griotte", or wild cherry), raspberry and blackberry. There are hints of complexity with smoky flavours evolving towards liquorice. When the wine is maturing, aromas of pepper, tobacco, humus and underwood appear. When drinking the wine, the first impression is always clear-cut and the texture fleshy. The body is firm without being rough, well meshed without being heavy. With age, the wine gets rounder. It takes on "gras" (velvety texture) and a more precise structure, supported by silky tannins. It is lively and refined at the same time. A final and most pleasing sensation of harmony, fullness and delicate tannins remain, as the wine lingers on the palette.

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 are used and under controlled temperatures Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine but should never be at the expense of 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) daily till the end of the fermentation. Pressing: separation of free run juice from pressed juice.

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Brand: Joseph Drouhin
Country: France
Region: Côte de Beaune
Color: Red
Category: Wine
Flavor profile: Round, Full Bodied, Soft
Alcohol percentage: 13.00