

JOSEPH DROUHIN, SANTENAY 1ER CRU BEAUREPAIRE



DESCRIPTION

A wine with good structure but no sharp edges. Beautiful ruby-red colour. Delicate aromas of wild blackberry and violet. On the palette, firm but supple. Long aftertaste.

VINIFICATION

Maceration and vinification take 2 to 3 weeks and indigenous yeasts are used. It takes place under controlled temperatures. Pressing: vertical press; separation of free run juice from pressed juice. Type : in barrels (10% in new oak) Length: 12 to 15 months. Origin of the wood: French oak forests.

ADDITIONAL INFORMATION

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