

JOSEPH DROUHIN, VOLNAY



DESCRIPTION

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

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

Grape variety: Pinot Noir
Brand: Joseph Drouhin
Country: France
Region: Côte de Beaune
Color: Red
Category: Wine
Flavor profile: Elegant, Fruity, Smooth
Alcohol percentage: 13.50