

JOSEPH DROUHIN, BEAUNE CLOS DES MOUCHES BLANC



DESCRIPTION

A truly delicious and harmonious wine. Pale gold color, very bright. The aromas remind of honey, almond and lemongrass (citronella). As the wine matures, intense flavors of toasted hazelnut and almonds.

VINIFICATION

Harvesting: by hand, and afterwards the grapes are thrown in small open crates in order to preserve the integrity of the fruit. Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery. Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained. The wine goes directly into barrels after "débourage" (decanting of white wine to reduce sediment). Ageing Type: in barrels (20% in new oak). Length: 12 months. Origin of the wood: French oak forests (Tronçay in particular). Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine. Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Country: France
Region: Côte de Beaune
Color: White
Category: Wine
Flavor profile: Powerful,Rich,Full Bodied
Alcohol percentage: 13.50