



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# CÔTE DE BEAUNE BLANC 2020

## VILLAGE WINE - 100% CHARDONNAY

The vineyard site located in the Beaune area, above the city of Beaune. The appellation Côte de Beaune is given to wines coming from vineyards located on top of the hill overlooking the city of Beaune. It should not be confused with the appellation Côte de Beaune-Villages, the latter given to wines coming from several villages of the Côte de Beaune (but not Beaune itself) and blended together. Côte de Beaune-Villages as an appellation is used only for red wines.



### History & tradition:

This interesting and unusual wine comes from the estate of Joseph Drouhin on the Côte de Beaune (the slope above Beaune) and some declassified wine from the young vines of the famous Clos des Mouches vineyard. Soil: lay and limestone. The light soil gives great finesse to the wines.

**Drouhin estate:** 2,5ha. (6,2 acres).

### Viticulture:

- Biological cultivation since 1990; biodynamic cultivation a few years later.
- Vine stocks: "sélection massale" (propagation of new vine stocks from a number of selected vines) done at the Drouhin nursery; also clones of recognized quality.
- Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer). Soil is ploughed either by tractor or by horse to manage spreading of weeds.
- Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.
- Supply: grapes and must purchased from regular suppliers.

### Vinification:

- Harvesting: by hand, 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).

**Tasting note by Véronique Boss-Drouhin** - "A truly delicious and harmonious wine. Pale gold color, very bright. The aromas bring to mind honey, almond and lemongrass (citronella). As the wine matures, intense flavors of grilled hazelnut and almonds are in evidence".

**2020 Vintage:** The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

**Serving Temperature:** 53-54°F. **Cellaring:** 3 to 5 years.

## JOHN GILMAN - 90+ POINTS

*I have been a big fan of the Côte de Beaune Blanc bottling from Maison Drouhin for many years and was very happy to learn that this wine is finally available in the American market, where it had not been shipped until very recently. I always think of this as a "baby Clos des Mouches", as it shares some similarities in both aromatics and flavors with that great wine. The 2020 was most barrel-fermented this year, but only saw a small percentage of new oak. It delivers a fine nose of apple, nectarine, spring flowers, a fine base of chalky soil tones, fresh almond and a delicate framing of new oak. On the palate the wine is deep, full-bodied and shows off a lovely core of perfectly ripe fruit, with bright, zesty acids, lovely focus and grip and a long, classic finish.*

*Fine juice. 2022-2035. 90+.*

**Also: Wine Advocate-88 Pts, Burghound-88-91.**



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