



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# BOURGOGNE PINOT NOIR 2020

## REGIONAL WINE - 100% PINOT NOIR

*Bourgogne Pinot Noir is made with the Pinot Noir grape coming from the whole of Burgundy. It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.*



### Vineyard Site:

- A dozen of various appellations especially rigorously selected by Joseph Drouhin are used for this wine.

### History & tradition:

- The first plantings of Pinot Noir in Burgundy probably go back to 150 BC.
- This wine, made 100% with this famous grapes, is the archetype of Bourgogne Pinot Noir for Joseph Drouhin.
- Soil: clay and limestone.

### Viticulture

- Plantation density: 10,000 vine stocks/hectare.
- Pruning: Guyot
- Yield: 62 hl/ha, purposely low in order to extract all possible nuances from the terroir.
- Supply: grapes and wine purchased from regular suppliers.

### Vinification:

- Maceration and vinification take 2 to 3 weeks.
- Indigenous yeasts.
- Maceration and fermentation temperatures under total control.
- Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character.

### Ageing Type:

- Stainless-steel vats (7 to 8 months).
- One to two-year old barrels for the wines of higher origin.
- Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. 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.

### Tasting note by Véronique Boss-Drouhin:

“A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance”.

**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:** 53-55°F

**Cellaring:** 1 to 3 years

