



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



CÔTE DE BEAUNE 2020

VILLAGE WINE - 100% PINOT NOIR

As a reminder the Côte de Beaune is higher in the classification than Côte de Beaune Villages which is made with grapes from villages of the Côte de Beaune except (we are not allowed to use them) from Beaune, Pommard, Volnay and Aloxe Corton.

Viticulture:

- Biological cultivation since 1990; biodynamic cultivation a few years later.
- Treatment: only authorized products for biological cultivation are used.
- Natural predators are not eliminated.
- Supply: grapes from the domaine in addition to grapes and must purchased from regular supply partners (long-term contracts).

Vinification:

- Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.
- Sorting of the grapes: in the vineyard and at the cuverie if necessary.
- Pressing: separation of free run juice from pressed juice.

Ageing:

- Type: in barrels (10% in new oak).
- Length: 12 to 15 months.
- Origin of the wood: French oak forests. Follow-up: barrel by barrel. Fining ("collage", to clarify the wine): light, after careful tasting.

Tasting note by Véronique Boss-Drouhin - "A true delight and a great harmony! A beautiful purple colour. On the nose, delicate and fruity aromas such as strawberry and red currant. On the palate, the tannins are refined and lend a nice roundness to the body. Elegant aftertaste".

Serving Temp: 61-62°F. **Cellaring:** 5 to 8 years.

2020 Vintage: This vintage was marked by a concentration of juice in the berries just before the harvest. The wines show a very nice intense ruby colour. The nose is complex and very expressive of red fruits and black fruits but above all the expressions of the terroirs are already noticeable.

