

CÔTE DE BEAUNE-VILLAGES 2020

VILLAGE WINE - 100% PINOT NOIR

According to the appellation laws, 16 different villages of the Côte de Beaune (Aloxe-Corton, Beaune, Pommard and Volnay are the exceptions) can be blended to make Côte de Beaune Villages. Joseph Drouhin carefully selects the grapes of only a few of these villages.

Viticulture: Grape Supply: grapes and wines are purchased from regular supply partners (long-term contracts).

Vinification: Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to 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.

Ageing

- Type: In barrels (10% in new oak).
- Length: 12 to 15 months.
- Origin of the wood: French oak forests.
- 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.

Tasting note by Véronique Boss-Drouhin: This wine is both simple and elegant. Delicate red fruit aromas on the nose. This is a great example of what the Pinot Noir grape can produce on the Burgundian terroir.

Serving Temp: 61-62°F. **Cellaring**: 5 to 7 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.

















