

# CÔTE DE BEAUNE-VILLAGES 2021

## 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 yeasts maceration 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.

**2021 Vintage:** The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

