



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



BEAUNE CLOS DES MOUCHES 2021

PREMIER CRU - 100% PINOT NOIR

The site is at the southern end of the Beaune appellation, next to Pommard.

The Drouhin vineyard is at mid-slope, on a mild incline with an east/south-east exposure. It is the largest parcel of the Clos des Mouches (35 acres), one half planted with chardonnay, the other half pinot noir.

History & Tradition: The name “mouches” means flies. There were once bee-hives in this sun-drenched “clos” (vineyard enclosure); the bees in the local dialect were called “mouches à miel” (honey flies), hence the name Clos des Mouches. It is one of the first vineyards acquired by Maurice Drouhin (the founder's son) in the 1920's. With great determination, he bought 41 different parcels from 8 proprietors. It is planted equally in red and white grapes and both wines have achieved mythical status for the House of Joseph Drouhin. Soil: clay and limestone. Rocky soil in the upper part of the vineyard. At the center, the soil is limestone and marl. This light composition is responsible for the great finesse of the wine. Domaine area: 6.75 ha. (16.875 acres). Average age of the vines: 39 years.

Viticulture: Biological cultivation since 1990; biodynamic cultivation a few years later. 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

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 (winery) if necessary. “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: separation of free run juice from pressed juice. Ageing Type: in barrels (20% in new oak). Length: 14 to 18 months. Origin of the wood: French oak forests (Tronçay in particular).

Tasting note by Véronique Boss-Drouhin - “An exceptional wine. Beautiful, deep-red ruby colour, with the bright sheen of great Burgundies. Intense and fresh nose for the young wines. Primary notes of red fruit dominate, such as Morello cherry (“griotte”, or wild cherry), raspberry, blackberry. There are hints of complexity with smoky flavours evolving towards liquorice. When the wine is maturing, aromas of pepper, tobacco, humus and undergrowth appear. When drinking the wine, the first impression is always clear-cut and the texture fleshy. The body is firm without being rough, well meshed without being heavy. There is great freshness in the younger wines. With age, the wine gets rounder. It takes on “gras” (velvety texture) and a more precise architecture, supported by silky tannins. It is lively and refined at the same time. There remains a final and most pleasing sensation of harmony, fullness and delicate tannins, as the wine lingers on the palate”.

Serving Temp:

61-62°F.

Cellaring:

5 to 40 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.

