



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



CLOS DE VOUGEOT 2020

GRAND CRU- 100% PINOT NOIR

Clos Vougeot is a large vineyard (125 acres) located between Vosne-Romanée and Chambolle-Musigny.

Joseph Drouhin owns two parcels in this mythical vineyard, both on a mild incline with a due east exposure.

History & Tradition: The most glorious and famous of all Burgundy vineyards. The Clos (French for “enclosure”) was first planted and surrounded by a wall at the end of the 12th Century by the monks of Citeaux. They built a castle which is now the seat of the Confrérie des Chevaliers du Tastevin. Soil: very diverse and a true mosaic, a mix of clay and limestone in various proportions.

Drouhin estate: 0,90 ha. (2.25 acres). **Average of the vines:** 31 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. Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated. Plantation density: from 10,000 to 12,500 stocks/ha in order to extract all possible nuances from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: we aim to keep our yields low, more in line with the previous regulation: around 20% less than allowed by the current law.

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.
- Maceration: maceration and vinification take 2 to 3 weeks indigenous yeasts.
- Maceration and fermentation temperatures under total control.
- “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.

Tasting note by Véronique Boss-Drouhin - “A revelation and a true wonder! The ruby red colour is magnificent and takes on a deeper hue with age. The aromas are intense and evoke raspberry and wild cherry, becoming more complex with age: undergrowth, truffle, candied fruit. A sublime structure, with refined tannins. It is a perfect example of this ideal of elegance according to Drouhin. A remarkable balance and a lingering persistence of flavors on the palate. It is a wine that always leaves the greatest impression”.

Serving Temp: 61-62°F.

Cellaring: 10 to 40 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.

