Joseph Drouhin

L'ÉLÉGANCE NATURELLE des grands bourgognes











2022 Beaune Clos des Mouches

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.

Producing communes:

Beaune.

Supply:

- The Estate. grapes are harvested by hand in open-work crates.
- If necessary, a careful sorting is proceeded.

Vinification:

- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

Ageing:

- In oak barrels including 25% new oak barrels.
- The ageing lasts between 14 to 18 months.

2022 Vintage:

The brightness and intensity of the 2022 reds are impressive. The nose, of great complexity, combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, the spices underline silky, high-quality tannins. Ample, full-bodied and fresh, these wines are an archetype of balance between aromas and structure with a very real ageing potential.

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.

Service

Cellaring: Optimal

consumption: 10 to 20 years

- Ageing potential: 25 years
- Tasting temperature: 61-62°F

Tim Atkin MW-94 Pts

Always as intricate as a piece of fine lace, this Clos des Mouches starts with dried cranberries, rose petals, blueberry compote and a hint of underbrush. Fine-boned tannins and vivacious acidity keep the finish going and going. Jancis Robinson-17+ Pts Vinous-92-94 Pts Wine Advocate-92-94 Pts. Burghound-91-94 Pts



