

Beaune Clos de Mouches Premier Cru Rouge

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy, Cote de Beaune, Premier Cru
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Harvesting by hand and transportation in small crates to preserve the fruit. Sorting of the grapes two times – in the vineyard and at the winery. Maceration and vinification take 2 to 3 weeks. Fermentation with indigenous yeasts. Maceration and fermentation temperatures are under strict control in order to completely manage the process of extraction (extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character).

Ageing

In French oak barriques (20% new) for 14 to 18 months.

Description

In Brief

The vineyard is located 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, one half planted with chardonnay, the other half with pinot noir. 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. Biological cultivation since 1990; biodynamic cultivation a few years later.

Tasting notes

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.

Food Pairing

Excellent with various roasted meats, barbecue, game, soft cheeses, pasta and risotto with pesto, mushroom or tomato sauce.

Notes

