

Cote de Beaune Village

Joseph Drouhin®

Origin

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

Technical Data

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

Vinification

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 (10% new) for 12 to 15 months.

Description

In Brief

According to the appellation laws, 16 different villages of the Cote de Beaune can be blended to make Cote de Beaune Villages. Joseph Drouhin carefully selects the grapes of only a few of these villages for the creation of this elegant wine.

Tasting notes

This wine is both simple and elegant. A nice purple colour. Delicate red fruit aromas on the nose. This is a great example of what the Pinot Noir grape can produce on the Burgundian terroir.

Food Pairing

Perfect as an aperitif or with finger food, grilled chicken, pasta with pesto, mushroom or tomato sauces, barbeque.

Notes

