

Enotria & Coe

wish list



Joseph Drouhin

Christmas 2020



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Philippe, Véronique, Laurent and Frédéric are the four siblings who comprise the fourth generation of the Drouhin family to make uncompromising Burgundies.

Their range covers every price point from compelling so-called "entry-level" Burgundies, up to the renowned, single vineyard, Premier Cru Clos des Mouches wines. The Drouhin estate was one of the first in Burgundy to convert to organic farming in 1988, because they were concerned that the vigorous growth and lush foliage prompted by chemical fertilisers that were so fashionable at the time, was unnatural and counter-intuitive to enhancing fruit quality and concentration of flavour.



**Fresh, almond,
grape**

Bourgogne Chardonnay

code	vintage	abv	list price
H719	2019	13%	£13.49



**Raspberry,
redcurrant,
wild strawberry**

Bourgogne Pinot Noir

code	vintage	abv	list price
H753	2018	13%	£13.61

Christmas Eve in the life of...

Frédéric Drouhin (President of Maison
Joseph Drouhin)

Above all else, Christmas celebrations are an opportunity to bring together family members from far and wide, many of whom are scattered across the world for the rest of the year. This year, we've learned that family get-togethers are also possible on Zoom! But nothing quite beats gathering together in Burgundy.

The Drouhin family is made up of 17 people between the ages of 17 to 87. Traditionally, we gather together in Beaune, because most of us still live in Burgundy and the family house is quite conveniently located in the centre of the town. This is the family home, where many of us grew up over the generations, and it holds many memories.

One thing the whole family shares is a healthy appetite. We eat everything, and enjoy drinking good wines. At Christmas-time, we will spend three days together *en famille*, and menu-plan for this whole time. More often than not, I'm nominated as the chef, largely because I'm the one who most enjoys cooking.

Organising meals for such a large group of people over three whole days takes a lot of organization and preparation, so everyone is assigned various tasks, such as sourcing ingredients.

Everyone has their own specialization: some people are more comfortable with a corkscrew in one hand, and diving into the wine rack with the other.

9AM

Like many European countries, our main Christmas celebrations are on Christmas Eve. My Christmas Eve is organised like a marathon, and in anticipation of more generous meals than usual, I go swimming first thing in the morning for an hour.

11AM

After my morning exercise, I double-check all the ingredients are ready, and I ask my brothers, sisters, cousins or nieces to run errands to fill any gaps.

In the meantime, my wife finishes wrapping Christmas presents.

12.30PM

We all meet up for a light lunch at our parents' place in Beaune. This could be cold fish, like pike served with mayonnaise and a selection of salads. The weather is usually refreshing, so we walk off lunch in the vineyards in the afternoon.

5PM

I have to get back to the stove, while the others start laying the table or perusing the wine rack. The world of wine is a small place, and we're very fortunate to have many vinous friends all over the world. Many of them have been kind enough to give us the odd bottle now and then, so we are proud to have a collection of various vintages from all around the world. Very often,

Christmas is an opportunity to open some of these bottles, and particularly to enjoy larger formats like magnums. The wines we enjoy over Christmas could be as varied in their provenance as Germany, Tuscany or the Douro Valley.

7PM

Everyone takes time out from their chores to dress up for dinner. We like to bring a little ceremony and glamour to the Christmas dinner table.

7.30PM

Glass of Champagne in hand, everyone is running around the house, from the living room to the kitchen, from the kitchen to the dining room and back again. There's lots of merry chatter as everyone starts working up an appetite again.

8PM

At long last, we sit down to the table. The creative talents of the house have invariably done a wonderful job of decorating it tastefully, and by now it's heaving with all the dishes that have been pouring out of the kitchen.

We open Christmas presents after dinner, on Christmas Eve. When there were children under 10 in the family, we used to save opening presents for Christmas Day. But over the years, it's become part of our Christmas Eve rituals instead.

Porcini mushroom risotto

This year we will be heading to a small ski resort in the Alps and, although the menu has not yet been determined, it is very likely that I will prepare one of everyone's favorite dishes: a roasted monkfish with saffron accompanied by a porcini mushroom risotto. It is a dish that you could serve with either a great white or red wine from Burgundy or Italy.

The recipe is inspired by memories in restaurants where I asked for the chef's "secrets" and then tried to reproduce the dish at home.



The dish that I love to prepare for special occasions like Christmas is roasted monkfish with saffron, accompanied by porcini risotto.

Cooking should be instinctive, and responsive to what's happening in the kitchen on the day. Typically, I don't like to tie myself down to a definitive recipe in black and white. That said, here are some guidelines for how I'd go about preparing this Christmas dish.

Preparing the risotto (excluding the fish broth) will take about 20 minutes. To plate everything up together, you should start working on the risotto about 20 minutes before the monkfish is done.

I would recommend pairing this with Drouhin's Beaune Clos des Mouches 2000, which has an amazing aging capacity. Twenty years on, it's wonderfully balanced with a mixture of toasted hazelnuts and sweet spices. The palate is rich, without being heavy as it is lifted by a fresh, saline backbone.

If you would prefer a red wine, I'd suggest Drouhin's 1985 Premier Cru from Chambolle, an Amoureuses. This wine is a cashmere sweater: comforting, enveloping, warming.

PORCINI MUSHROOM RISOTTO:

- Fish bones (turbot, sea bass or mullet)
- Olive oil
- Onion, finely chopped
- Risotto rice (I'm not partial to any variety)
- 2 glasses of dry white wine
- Porcini mushrooms, cut into strips
- 2 tbsp mascarpone
- Parmesan to serve

A few days before Christmas, ask your fishmonger to set aside some fish bones for you. Turbot, sea bass or mullet would do nicely. You'll need these to make a broth or fish stock, which will be the base for your risotto.

When you're ready to make the fish broth, clean the bones carefully and cut them into roughly 5cm cubes. You can add complexity to the broth by adding root vegetables and herbs to taste. My only hard and fast rule is not to add salt to the broth, as there will be more than enough already in the bones.

Submerge the bones in water (and any other ingredients you'd like to use), bring to the boil, skim off any scum on the surface of the water and simmer for 20 minutes. Then cover, remove from the heat and leave to infuse for at least 30 minutes. Pass through a sieve, so you end up with a clear stock.

Once the broth is ready, heat some olive oil in a large, heavy-bottomed pan. Soften the onion on a medium heat, then add the rice and stir until it becomes translucent. Add the wine, and allow it to reduce.

Turn down the heat, and continue cooking the rice while adding half a ladle of the fish broth at a time and stirring continuously.

After about 15 minutes, the rice should be *al dente*. When the risotto is ready, stir through the mascarpone. In another pan, gently sauté the mushrooms in olive oil. They should be richly coloured and fragrant, but still slightly crunchy. Stir the mushrooms through the risotto.

To serve, freshly grate Parmesan on top of the risotto to taste. This will also add saltiness to the risotto.

Roasted monkfish with saffron



ROASTED MONKFISH WITH SAFFRON:

- 2 whole monkfish for 12 people; ask your fishmonger to clean and prepare them
- Salt and pepper to taste
- 6 threads of saffron
- Olive oil
- 2 ladles of fish stock (from the porcini risotto recipe)
- 1 cup of cream
- Good handful of fresh coriander, finely chopped

Preheat the oven to 180°C, fan-assisted.

Season the monkfish generously with salt and pepper. Sear quickly in a pan.

Mix the saffron with a little olive oil to make a paste. Using a brush, baste each side of the monkfish.

Add two ladles of fish stock to the bottom of an oven dish, and lay over the fish.

Cook for 20 minutes per kilogram of fish. If you have a meat thermometer, you can double-check that the fish is ready: it should cooked to 56°C in the middle. Bear in mind that cooking time will vary, depending on your oven.

Once you've removed the fish from the oven, leave it to rest for 5 minutes and then lift the fillets off the bone and arrange on a serving dish. Cover with aluminium foil while you prepare the sauce to garnish.

Combine the fish stock and cooking juices from the oven dish with the cream and simmer over a low-medium heat to reduce. Season to taste.

To serve, spoon the sauce over the fish and top with coriander.

Drouhin Ambassador

We caught up with Jonathan Davis, the Operations Manager at Riddle and Finns, a Champagne and oyster bar in bustling Brighton.

Riddle and Finns have been listing Maison Joseph Drouhin's wines since July, when the on-trade reopened again after the UK's lockdown.

As a Champagne and oyster bar, we love that Riddle and Finns branched out to list these Burgundian beauties. Here, Jonathan talks us through how these wines have gone down with their guests.

Why did you decide to list Maison Joseph Drouhin's wines?

The quality of the wines and the reputation of the producer speaks for itself. It was a winery we were excited about getting on the list.

What customer feedback have you had on the wines?

The first Drouhin wines we listed were the Mâcon-Lugny Les Crays and the Meursault. As neither of these is an entry-level wine, guests' expectations are higher and the wine has to always hit the spot. We've found that with Drouhin, we are always in safe hands and the feedback from our guests is always great.

Do your regular customers re-order Drouhin wines?

Absolutely; since we've listed Drouhin, their wines have become a firm favourite with us, and therefore with our regular guests.

This positive feedback and interest from guests is also why we feel confident in listing two wines from the same producer.

Have you noticed any patterns in what kind of customers gravitate towards Drouhin, or whether it works for specific types of occasion?

We have a wide range of different guests who choose and enjoy Drouhin's Mâcon-Lugny

Les Crays throughout the day. However, we see that the Meursault is more of a choice for special occasions, mainly because of the price point. It's also a decidedly food-friendly wine, so works for food-led occasions.

Do your guests have any questions about the wines, or need any selling on Drouhin?

Our guests usually have questions about the menu, like how many plates to share, and what wine will work with a range of dishes. For our front-of-house teams, Drouhin is a great option because the wines are so versatile and will work well with most of our dishes.

I wouldn't say that the Drouhin wines need much convincing, but just some explanation.

You mentioned that the Drouhin wines are versatile with food, but are there any specific pairings that jump out?

It's tough to single out any specific dishes. From our light bites section, the Mâcon-Lugny is great with our pan-fried scallops with XO sauce, burnt apple and coriander, or the sautéed squid with chorizo and chilli. From our mains though, it has to be the Dover sole with the Meursault. When we have Dover sole as catch of the day, we keep it simple and classic. The fish is served whole and oven-roasted. Before roasting, we stuff it with good quality butter and mixed herbs. The key with Dover sole is not to overcook it; as soon as the flesh comes away from the bone, it's ready.



What can Joseph Drouhin add to your Christmas offering?

**By Harriet Kininmonth,
Director of Buying**

We were proud to welcome the prominent Burgundy house of Maison Joseph Drouhin to our portfolio at the beginning of 2020.

Together with the Buying team, I carefully selected 20 wines from the Maison Joseph Drouhin range across a wide range of styles and price points. Each wine captured my heart in its own way, and I could happily wax lyrical about each one. Although each wine has its individual character and hallmarks, you will recognise a common theme of complexity, elegance and finesse across the range. This identity is often remarked on by critics, sommeliers and buyers alike.

Thinking back to our original tasting, here are a few of my personal favourites.

2019 Bourgogne Chardonnay

A seductive, classic and elegant Chardonnay that never fails to impress. I always have a couple of bottles chilled in my wine fridge to pull out for special occasions with friends and family.

Code: H7196119
List price: £13.49

2019 Montagny

Slightly more unusual style of Chardonnay, with a lovely texture and delicate almond and apple flavours. I loved the flinty minerality on this wine and take great pleasure in deciding what to cook with it.

Code: H7256119
List price: £15.83

2018 Givry

Lively, bright and captivating, Givry Pinots always offer great value for money and the Maison Joseph Drouhin Givry achieves this in spades, with additional elegance and ripeness of fruit. It pairs beautifully with all the game dishes you can find around this time of year.

Code: H7556118
List price: £16.57

The quality of the wines speaks for itself, but you'll notice that none of them breaks the bank; I'm just as compelled by the quality of this range as I am by its marketability. This may sound odd for Burgundy; the appellation that commands and record-breaking prices from the likes of Romanée-Conti and Domaine Leroy. And yet, when we compared the wines' provenance, quality and price with trends in the UK market, it is clear that there is appetite for these wines.

We've heard so many times that consumers are drinking less, but better quality. Our Account Managers are reporting that consumers are increasingly gravitating to Burgundy, particularly when it offers good value-for-money. Thinking more carefully about this consumer trend, classic winemaking regions such as Burgundy are perceived as reliable. Producers like Maison Joseph Drouhin who successfully develop a reputation for good value command a loyal audience of drinkers.

This bears out in UK market data: although French wine volume dropped off by 4% from 2018-2019, Burgundy picked up by 6%. Whilst Maison Joseph Drouhin is often hailed as one of the region's most prestigious and important producers (with high-end, allocation-only wines such as Clos des Mouches), we see that their wines also neatly appeal to the average consumer's palate and buying patterns.

The Maison Joseph Drouhin range offers incredible value at the affordable end of the market, which gives it appeal to the price-conscious drinker who might otherwise be tempted to shop outside of France. The history and provenance of Burgundy offers drinkers a reassurance and tradition that new world competitors can rarely provide. This feeling of being in "safe hands" and making an uncontroversial decision in your wine selection is particularly important at times like Christmas, when consumers are often catering to a broader group of fellow diners than usual.

Besides, Christmas is the best time of the year to embrace tradition and custom.

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