

Joseph Drouhin

Côte de Beaune-Villages 2021



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Simple, elegant entry-level Burgundy, delicately bedecked with raspberries and redcurrants and lightly perfumed with spice.

VITICULTURE

Discover the essence of Côte de Beaune Villages by Joseph Drouhin. Meticulous grape selection from 16 villages, clay-limestone soil, and low yield of 46 hl/ha unveil terroir nuances.

VINIFICATION

Maceration and vinification take 2 to 3 weeks indigenous yeasts. "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 is via vertical press. Aged in barrels (10% in new oak) for 12 to 15 months.

FOOD MATCHING

A great pairing with mild cheeses such as goats cheese and creamy brie, seared tuna especially with an Asian style such as a sesame crust, chicken or rabbit with a creamy mustard sauce.

SIZE	75cl
VINTAGE	2021
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	H7546121
EXPRESSION	Red, Light and Juicy
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.54
TOTAL ACIDITY	3.5g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	H7546121