

2020 Beaune 1er Cru Clos Des Mouches Rouge, Joseph Drouhin



Country: France

Region: Burgundy

Sub-Region: Côte d'Or

Grapes: Grape Pinot Noir 100

Tasting Note:

An exceptional Burgundy, deservedly famous: Morello cherries, raspberries and blackberries roll around the mouth, while tobacco, underbrush, smoke and pepper offer a dizzying accompanying bouquet.

Winemaking:

Harvesting by hand, in small open crates in order to preserve the integrity of the fruit. Sorting of the grapes is done in the vineyard and at the cuverie (winery) if necessary. Maceration and takes 2 to 3 weeks and indigenous yeasts are used. All is done in a temperature controlled environment. "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. Separation of free run juice from pressed juice. Aged in barrels (20% in new oak) for 14 to 18 months. French oak forests (Tronçay in particular). Weathering of the wood is a period of 3 years, one of the contributing elements to the elegance of the wine.

Vineyard :

Biological cultivation since 1990; biodynamic cultivation a few years later. Vine stocks: "sélection massale" (propagation of new vine stocks from a number of selected vines) done at the Drouhin nursery; also clones of recognized quality. 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 (14 hectares - 35 acres), one half planted with chardonnay, the other half with pinot noir. Soils of clay and limestone, rocky soil in the upper part of the vineyard. At the centre, the soil is limestone and marl. This light composition is responsible for the great finesse of the wine. Domaine area is 6.75 ha. (16.875 acres) and average age of the vines: 39 years. History & tradition: 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.

Food matching:

Enjoy with filet mignon, smoked duck, ripe cheese.

Code H7496120	Practice No
Product STILL	Acidity 3.3 g/L
Style Red, Richly Textured and Full-Bodied	Residual Sugar 0 g/L
pH Level 3.54	Organic No
ABV 14.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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