



Joseph Drouhin

Gevrey-Chambertin 2013

Grape Variety :
Pinot Noir.

Vineyard

Site: located in the north of the Côte de Nuits, Gevrey-Chambertin is world-famous, not only for its superlative Grand Cru, but also for all its other vineyards.

History & tradition: Gevrey is of course the village where the Grand Cru vineyard Chambertin is located. Vines have been cultivated here since 630AD, when a certain Bertin decided to emulate the monks, his neighbors. The wine he made turned out to be spectacular - and the rest is history!

Soil: lean and chalky, with a red-brown cover layer of clayey marl.

Viticulture

Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: 44 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: grapes and wines provided by regular supply partners.

Vinification

- Maceration and vinification take 2 to 3 weeks- Indigenous yeasts- Maceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

Ageing

Type: in barrels (20% in new oak).

Length: 14 to 18 months.

Origin of the wood: French oak forests.

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin

"Gevrey-Chambertin is a wine with a beautiful, bright ruby colour. Intensely fruity on the nose, the aromas are reminiscent of black cherry, wild blackberry and liquorice. The woody character is subtle and marries delicately with the other aromas. As the wine evolves, there are more complex notes, such as mild spice, nutmeg and leather. Later still, mushroom and damp earth nuances make their appearance. Although present on the palate, tannin is never astringent but blends itself harmoniously with the natural freshness and "gras" (velvety texture) of the wine. The same aromas encountered earlier on the nose are found again in the aftertaste".

Vintage

The wines display bright red shades. They are charming and full. The Grands Crus can be kept over 10 years. They are similar to 2011 wines with a little more concentration.

Serving

Temperature: 16°C (61-62°F).

Cellaring: 5 to 20 years.





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LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.