



*Joseph Drouhin*

## Laforêt Bourgogne Pinot Noir 2017

Grape Variety :  
Pinot Noir.

### Vineyard

Site: a dozen of various appellations especially rigorously selected by Joseph Drouhin are used for this wine.

History & tradition: the first plantings of Pinot Noir in Burgundy probably go back to 150 BC. Laforêt Bourgogne rouge, made 100% with this famous grape, is the archetype of red Burgundy for Joseph Drouhin.

In the 1970s, Robert Drouhin (Véronique's father) created "the Burgundy to unveil Burgundy". His idea: the diversity of different terroirs and the elegance of the Drouhin style. He chose grapes from parcels situated near the top of the slopes, high up, close to the forest. He is a nature lover and so called his wine "LaForêt" (the forest in French). He then set out to conquer the market and fortune favoured him".

The name LaForêt (pronounced "La-fo-ray") is synonymous with quality. Joseph Drouhin takes great care in selecting the various cuvées.

Soil: clay and limestone.

### Viticulture

Plantation density: 10,000 vine stocks/hectare.

Pruning: Guyot.

Yield: 62 hl/ha, purposely low in order to extract all possible nuances from the terroir.

Supply: grapes and must purchased from regular suppliers.

### Vinification

Maceration and vinification take 2 to 3 weeks:

indigenous yeast maceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character.

Composed like a perfume. Véronique Drouhin and the blend of LaForêt.

"We have a good palette of aromas and flavours. My Pinot Noirs come from the C<sup>te</sup> Chalonnaise for the elegance and the north of the Côte de Nuits for depth.

With this structure, LaForêt is a faithful wine, and we rediscover these traits from year to year".

### Ageing

Stainless-steel vats (7 to 8 months).

One to two-year old barrels for the wines of higher provenance.

Part of the wine is aged in oak barrels, and that changes a lot. Why? Because the marriage with oxygen happens more gently (as said by Véronique Drouhin!). Result: the wine is not overly woody but is rich in aromas".

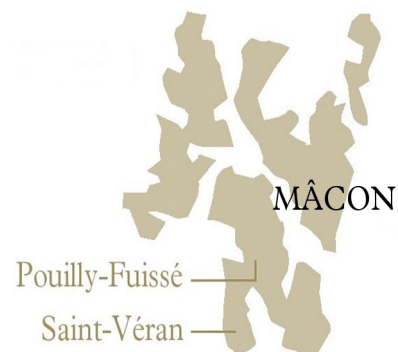
Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

### Tasting note by Véronique Boss-Drouhin

"A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

Aperitif "finger food"? A light (almost) improvised dinner, lunch in a trendy restaurant, LaForêt is always in right place! It's a no brainer, LaForêt is at ease everywhere and with everything or almost! Pinot Noir and grilled chicken, pasta with pesto... simple things, a sign of times".

New design. LaForêt is dressed in a smart casual way to surprise its friends. A concise simplified label, a screwcap, an outer decorated with a whirlwind of bottles... No doubt about it, LaForêt is trendy!





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## Laforêt Bourgogne Pinot Noir 2017

### Vintage

As every year we sorted the grapes at once to select the most beautiful bunches that were to be kept in whole clusters and to remove berries that could present a lack of maturity. The sanitary state was very satisfactory with almost no rot. Very quickly at the beginning of the fermentations the colours were released and gradually the varietal character of Pinot Noir was expressed. We favoured this aromatic expression to look for balanced wines without too much power. The tannins are nicely melted, the acidity levels from normal to low. The fermentations and macerations lasted about 3 weeks. In the course of the winter, the malolactic fermentations were triggered and proceeded sometimes rather quickly. The Côte de Beaune, in particular the Clos des Mouches, has very nice wines with a good concentration.

### Serving

Temperature: 12/13°C (53-55°F).

Cellaring: 1 to 3 years.

### 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.