



Joseph Drouhin

Santenay 2019

Grape Variety :
Pinot Noir.

Vineyard

Site: Santenay is a charming village, at the southern end of the Côte de Beaune, below the Mont de Sène.

History & tradition: this ancient village was already famous in Roman times for its hot springs named "Santinae Aquae" (health-giving waters).

Soil: clay and limestone.

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: 47 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 (long-term contracts).

Vinification

Maceration:

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.

"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: vertical press; separation of free run juice from pressed juice.

Ageing

Type: in barrels (10% in new oak).

Length: 12 to 15 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.

Follow-up: barrel by barrel.

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

"A real "terroir" wine. A deep ruby color and an intense nose of wild fruit : blackberry, blueberry, cranberry. Often tannic in its youth. Long and persistent on the palate, with flavours reminiscent of grenadine syrup or pomegranate".

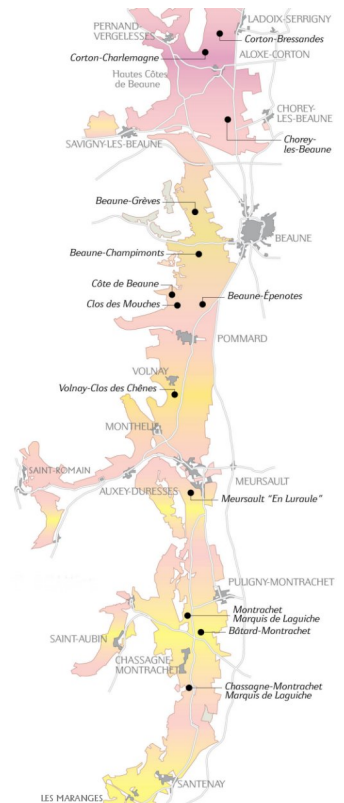
Vintage

2019 has kept the promise of quality of Burgundian vintages ending in 9. The beautiful maturities have provided ample and silky wines. They are charming and full of delicacy.

Serving

Temperature: 16°C (61-62°F).

Cellaring: 8 to 15 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.