



Joseph Drouhin

Beaune Clos des Mouches

PREMIER CRU

2022

SERVICE



Cellaring

Optimal consumption: 8 to 10 years
Ageing potential: 15 years



Tasting temperature
14°C (57°F)

Grape variety

Chardonnay

Vineyard

Producing commune: Beaune.

Site: 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 with pinot noir.

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 out in equal quantities of red and white grapes and both wines have achieved mythical status for the House of Joseph Drouhin.

Celebration of its 100 years of history at Maison Joseph Drouhin in 2021.

Soil: clay and limestone. Rocky soil in the upper part of the vineyard. At the center, the soil is limestone and marl. This light composition favours the great finesse of the wine.

Tasting

par Véronique Boss-Drouhin

An outstanding wine. Pale yellow colour. Complex floral nose of white lilac and white rose. Once open, fruity aromas come to the fore, evolving towards grilled hazelnut and almond. When the wine is more mature, the nose is surprisingly strong and fifteen minutes of aeration produce wonderful notes of white truffle, citron (cedrat), honey and nutmeg, elegantly meshed together. Very lively on the palate. Its rich texture is in evidence, but also its structure and minerality. It is round, but never heavy. Harmonious fullness in the aftertaste. This wine allies remarkably the complexity and elegance of a Bâtard-Montrachet with the power of a Corton-Charlemagne.



Vintage

2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Viticulture

Throughout its 100-hectare (247 acres) estate, Maison Joseph Drouhin has adopted organic viticulture practices since the late 1980s and biodynamic viticulture since the 1990s. Our credo is to provide « natural answers to natural problems ». All our practices show the greatest respect for the soil, the vine and the environment. Our deliberately low production yields allow our grapes to reveal the precise expression of each terroir.

Winemaking

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification: slow pressing in a pneumatic press. The juice of the last press is separated of the free run-juice. The juice is transferred into wine barrel after a little settling.

Ageing: the alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels. The proportion of new barrels is around 20% to 25%.

The ageing lasts between 16 to 18 months.

Origin of the wood: oak grown in French high forest.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is 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.