

SERVICE



Cellaring

Optimal consumption: 15 to 20 years
Ageing potential: 30 years



Tasting temperature

16-18°C (61-65°F)

Grape variety

Pinot Noir

Vineyard

Producing commune: Flagey-Echezeaux.

Site: surrounded by Clos Vougeot and Musigny, this a vineyard of great repute.

History & tradition: the name comes from « chezal » (plural « chezeaux »): a hamlet. The pronunciation, « Echezeaux » (Ay-sheu-zo), is unchanged to this day, in spite of the accent placed on the name in the 20th Century. Before the presence of the vineyard, there was an important agricultural estate cultivated by the monks of the Abbey of Saint-Vivant.

Soil: clay and limestone. On a moderate incline, facing due east.

Tasting

par Véronique Boss-Drouhin

Elegance and perfection, two of Joseph Drouhin's tenets. The colour is bright and intense. A full palette of aromas reminiscent of stone fruit (cherry, peach, apricot), cocoa, exotic wood (cedar). On the palate, the texture is like silk and velvet. In the aftertaste, the same touch of dark chocolate is in evidence. Extremely long aftertaste.

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.



Vintage

The brightness and intensity of the 2022 reds are impressive. The nose, of great complexity, combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, the spices underline silky, high-quality tannins. Ample, full-bodied and fresh, these wines are an archetype of balance between aromas and structure with a very real ageing potential.

Winemaking

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

Vinification: whole crop harvest of 20 to 50% depending on the vintage. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over. The yeasts are indigenous (natural). Pressing in a vertical press. Separation of the ends of the presses based on tasting.

Ageing: in oak barrels including 30% of new barrels.
It lasts between 16 to 20 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.