



Joseph Drouhin

## Vosne-Romanée Petits Monts

PREMIER CRU

2020

### SERVICE



#### Cellaring

Optimal consumption: 10 to 25 years  
Ageing potential: 35 years



#### Tasting temperature

16°C (61-62°F)

## Grape variety

Pinot Noir

## Vineyard

Producing commune : Vosne-Romanée.

Site: this Premier Cru vineyard of Vosne-Romanée, Petits Monts, as the name indicates, is on a small promontory above the famed Romanée-Conti vineyard.

History & tradition: according to the local saying « At the Petits Monts, the whole world is at your feet ».

Soil: clay and limestone ; very rocky.

## Tasting

par Véronique Boss-Drouhin

Véronique Drouhin owns Vosne-Romanée Petits-Monts.

A wine of great elegance! Intense deep ruby colour. Characteristic aromas of wild cherry combining with fine spice and a subtle note of musk. On the palate, the first impression is of silk. Refined tannins of great breed; lively notes. Lingering aftertaste with a myriad of sensations.

## Viticulture

Throughout its 93-hectare (230 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

2020 vintage has been highlighted by a remarkable concentration. The wines have a beautiful intense ruby colour. The nose is very expressive and complex with red and black fruits. The nuances of the terroirs are already perceptible. A great vintage to keep.

# 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 25% of new barrels.  
It lasts between 14 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.