

Joseph Drouhin

Beaune 1er Cru Clos des Mouches Blanc 2021



WHITE
STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

An outstanding white Burgundy, remarkably complex and elegant, fragrant with white lilac, white rose and grilled hazelnut, the mouth a marvel of white truffle, lemon, honey and nutmeg.

VITICULTURE

At Beaune's southern end by Pommard, Drouhin's mid-slope, east/southeast-facing Clos des Mouches parcel spans 14 ha, split equally between Chardonnay and Pinot Noir on clay-limestone and marl soils. Named after "honey flies" from old beehives, it was acquired in the 1920s and now yields wines of legendary finesse.

VINIFICATION

Harvested by hand in small crates to preserve the fruit, grapes are double-sorted once in the vineyard, once at the winery. A slow press excludes the final juice. After settling, the wine ages 12–15 months in barrels, 25% new oak, to ensure finesse and purity.

FOOD MATCHING

Shellfish, seafood, salads are all well matched with this complex and elegant wine.

SIZE	75cl
VINTAGE	2021
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7166121
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.29
TOTAL ACIDITY	3.9g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	H7166121