

CHARMES-CHAMBERTIN 2020

GRAND CRU - 100% PINOT NOIR

The Grand Cru vineyard of Charmes is located below Chambertin, next to Griotte-Chambertin.

History & Tradition: Were there "charmes" (beech trees) growing here at one time? Or were people just referring to the characteristics of the wine? A 19th Century official document does mention the "untilled land of charmes"... Soil: outcroppings of limestone with thin topsoil; rocky soil with some marl.

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: 38 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.

Vinification:

- Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control.
- Ageing Type: in barrels (20% in new oak). Length: 14 to 18 months.
- Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin:

"A generous and distinctive wine, often superb. The colour is intense and bright. On the nose, the first impression that arises is that of cherry. Then, woody and fine spicy aromas appear, with an elegant hint of musk in some vintages. The flavours are extraordinary in their richness and harmony, neither too rough nor too heavy. The architecture of the wine is held up by fine and noble tannins, giving the body a silky texture (called "gras"). Acidity brings energy and liveliness to the whole. The aftertaste is a pure delight".

Serving Temp: 61-62°F. **Cellaring:** 5 to 20 years.

2020 Vintage: This vintage was marked by a concentration of juice in the berries just before the harvest. The wines show a very nice intense ruby colour. The nose is complex and very expressive of red fruits and black fruits but above all the expressions of the terroirs are already noticeable.

IOHN GILMAN - 94+ POINTS

Thirty-five years ago, it was the 1985 vintage of Maison Drouhin's Charmes-Chambertin that got this young wine merchant to take note of just how good the Drouhin family's top red Burgundies were, as I was still under the mistaken impression in those early days that small growers made superior wines to négociants. Over the years, the maison lost its former source from fruit from Charmes, but eventually found one equally fine and this has again been one of their top grand crus now for many years. The 2020 Charmes offers up a beautiful bouquet of cassis, black cher-

ries, smoked meats, dark soil tones, espresso, a nice touch of stem spice and new oak. On the palate the wine is deep, full and fairly powerful in personality for this bottling, with a rock solid core of fruit, ripe, tannins, precise focus and excellent length and grip on the nascently complex finish. This is going to be excellent, but it will demand a bit of patience. 2035-2100.

















