



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# CHAMBOLLE-MUSIGNY PREMIER CRU 2021

PREMIER CRU - 100% PINOT NOIR

The site is at the heart of the famous Chambolle-Musigny vineyard, with a nice East exposure.



### Viticulture:

- Biological cultivation since 1990; biodynamic cultivation a few years later.
- Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer).
- Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.

Drouhin estate: 1.3 ha. (3.25 acres). Average age of the vines: 32 years.

### Vinification:

- Pressing: separation of free run juice from pressed juice.
- Ageing Type: in barrels (20% in new oak) Length: 14 to 18 months.
- Barrels: French oak forests.

**Tasting note by Véronique Boss-Drouhin** - "Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas evoking violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity. Long aftertaste, with notes of cherry and candied fruit".

Serving Temp: 61-62°F. Cellaring: 8 to 25 years.

**2021 Vintage:** The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.



0 12086 55411 7

Drouffus, Ashby & Co.  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

