



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



2022 Chambolle-Musigny Premier Cru

Premier Cru - 100% Pinot Noir

Joseph Drouhin owns several Premier Cru parcels. Since they are too small, these Premier Cru vineyards (Noirots, Hauts Doix, Borniques, Plantes, Combottes) are harvested and vinified together. The name given to this wine is therefore Chambolle-Musigny Premier Cru (since the components of this "cuvée" are all Premiers Crus).

Producing communes:

- Chambolle-Musigny.

Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Whole cluster 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% new oak barrels. The ageing lasts between 14 to 18 months.

2022 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.

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.

- **Cellaring: Optimal consumption:** 10 to 20 years
- **Ageing potential:** 25 years
- **Tasting temperature:** 61-62°F

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Tim Atkin MW-94 Pts

This is always a treat as it includes six different Premier Crus from all over Chambolle, including some family-owned vines. This vintage is intense and a bit darker in fruits than usual, with sloe, boysenberry and a more savory-edged kitchen spice. Sweetly ripe at the core, the scintillating, mouth-watering acidity keeps this focused through the leisurely finish.

Also:

- Jancis Robinson-17 Pts
- Burghound-91-93 Pts
- Wine Advocate-91-93 Pts
- Vinous-91-93 Pts

