



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



2022 Choresy-les-Beaune

Village Wine - 100% Pinot Noir

This is a small appellation around the tiny village of Choresy, at the foot of the hill of Corton.

Choresy-les-Beaune is located on the ancient Roman lane, "Agrippa" way, built in 12 B.C.

The wine is often sold under the more common appellation of Côte-de-Beaune Villages.

Joseph Drouhin owns vineyards in Choresy.

Producing communes:

- Choresy-les-Beaune.

Supply:

- 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:

- Total destemming. 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.

Ageing:

- Ageing: in oak barrels including 20% of new barrels for between 12 to 16 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:

A very pleasant wine. Bright, clear red colour. Aromas are surprising in their intensity and fruit. On the palate, a tender, supple, graceful, round body. Very flavourful in the aftertaste, with a hint of blackberry jam. When the wine gets older, wild blackberry is the dominant aroma. After 3 or 5 years, the wine takes on a distinctive smell of truffle and undergrowth evolving towards notes of venison.

Service

- Cellaring: Optimal consumption: 5 to 8 years
- Ageing potential: 10 years
- Tasting temperature: 60-62°F

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