Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2022 Morey-Saint-Denis

Village Wine - 100% Pinot Noir

The village of Morey is located between Gevrey-Chambertin and Chambolle-Musigny. There are five Grand Crus and twelve Premier Crus in this relatively small appellation.

Producing communes:

- Morey-Saint-Denis.

Supply:

- 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 20-25% of new barrels It lasts between 14 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 really great wine, appreciated by the Burgundy connoisseur for the diversity of its aromas and flavours. It has a beautiful ruby color, a seductive nose dominated by aromas of wild cherry and spice, evolving towards leather. A certain chewiness in the mouth, with fine and noble tannins providing the structure. Ample and fruity aftertaste.

Service

- **Cellaring: Optimal consumption:** 8 to 15 years **Ageing potential:** 20 years
- **Tasting temperature:** 61-62°F

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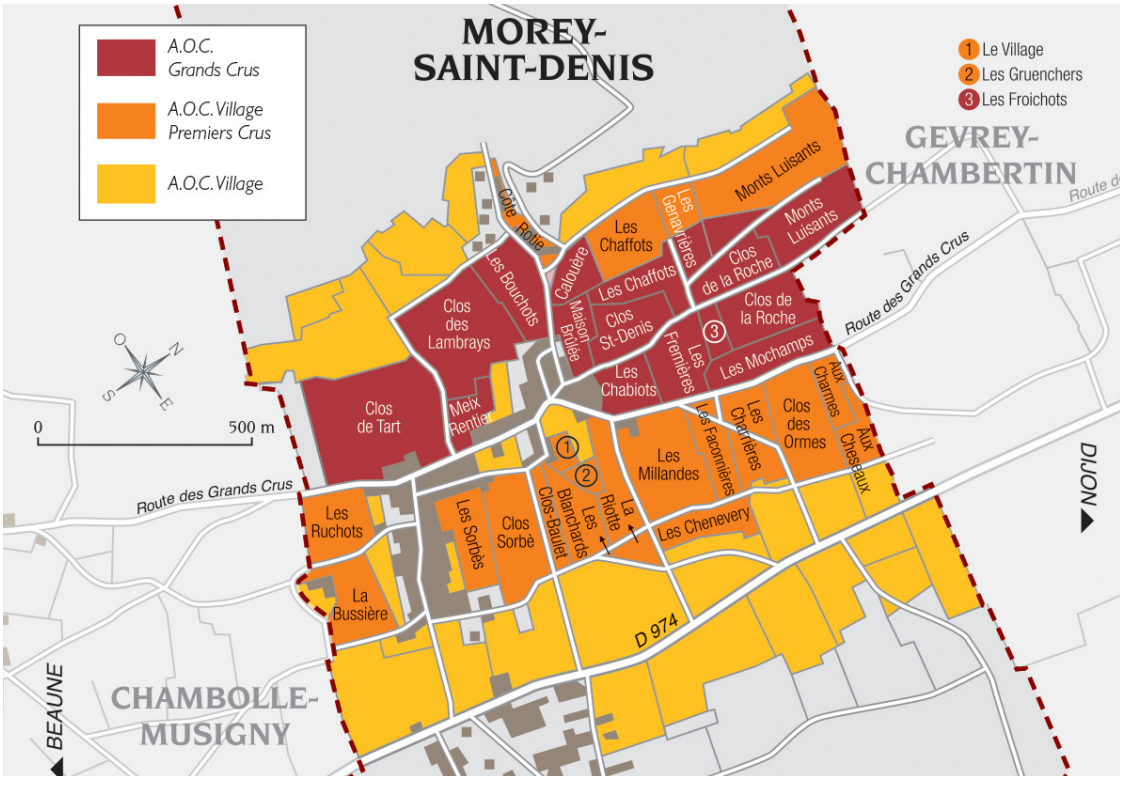

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