

DROUH

# 2022 Volnay Clos des Chênes

Premier Cru - 100% Pinot Noir

The vineyard site is south of Beaune and Pommard. Joseph Drouhin owns this beautiful vineyard in the heart of Volnay. The origin of the name is oak tree ("chêne" in French) and this area may have been planted with oak trees at some time.

## Producing communes:

Volnay

### Supply:

This wine comes from grapes harvested on Drouhin Family Properties. .

#### 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.

Click Here For More Information

## 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 wine full of charm. A beautiful, intense and luminous, ruby colour. A floral nose dominated by an aroma of violet, a signature of this wine. Other delicate notes can be detected, such as rose jam and wild strawberry. Good structure on the palate, with refined tannins. Nice texture with floral and fruity flavours that seem to linger for a long time.



Toseph Drouhin

CLOS DES CHÊNES

PREMIER CRU















- Cellaring: **Optimal** consumption: 10 to 20 years
- Ageing potential: 35 years
- **Tasting** temperature: 61-62°F

