



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



2022 GEVREY-CHAMBERTIN CAZETIERS

PREMIER CRU - 100% PINOT NOIR

The vineyard site is located in the north of the Côte de Nuits,
Gevrey-Chambertin is world-famous, not only for its
superlative Grand Crus, but also for all its other vineyards.

Producing communes:

- Gevrey-Chambertin and Brochon.

Supply:

- Grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Whole crop harvest 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:

- Ageing: in oak barrels including 25% of new barrels. It 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:

With a beautiful deep rubis colour, the wine develops complex aromas of small red and black fruits, spices and liquorice. The mouth is generous. It shows a good structure and is powerful with silky tannins.

Service

- **Cellaring: Optimal consumption:** 8 to 13 years
- **Ageing potential:** 15 years
- **Tasting temperature:** 61-62°F

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