



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



2022 VOSNE-ROMANÉE PREMIER CRU

PREMIER CRU - 100% PINOT NOIR

The site is north of Nuits-Saint-Georges, this is one the most celebrated villages of Burgundy, producing world-famous wines such as Romanée-Conti or Richebourg.

Producing communes:

- Vosne-Romanée and Flagey-Echezeaux.

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.

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:

Beautiful bright deep colour. The wines offer a great aromatic complexity. The nose exudes notes of violet, Morello cherry, strawberry, combined with hints of coffee, chocolate and even truffle. The palate confirms the delicacy of pinot noir. Its refined aromas are supported by silky tannins. Lingering elegant aftertaste.

Cellaring: Optimal consumption: 10 to 20 years

Ageing potential: 25 years

Tasting temperature: 61-62°F

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