



PREMIER CRU- 100% CHARDONNAY

*The vineyard site is at the southern end of the Beaune appellation, next to Pommard.
The Drouhin vineyard is at mid-slope, on a mild incline with an east/south east exposure.
It is the largest parcel of the Clos des Mouches (14 hectares - 35 acres),
one half planted with chardonnay, the other with pinot noir.*

- Throughout its 93-hectare (230 acres) estate, Maison Joseph Drouhin has adopted organic viticulture practices since the late 1980s and biodynamic viticulture since the 1990s.

- Slow pressing in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 20% to 25%.
- The ageing lasts between 16 to 18 months.

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

An outstanding wine. Pale yellow colour. Complex floral nose of white lilac and white rose. Once open, fruity aromas come to the fore, evolving towards grilled hazelnut and almond. When the wine is more mature, the nose is surprisingly strong and fifteen minutes of aeration produce wonderful notes of white truffle, citron (cedrat), honey and nutmeg, elegantly meshed together. Very lively on the palate. Its rich texture is in evidence, but also its structure and minerality. It is round, but never heavy. Harmonious fullness in the aftertaste. This wine allies remarkably the complexity and elegance of a Bâtard-Montrachet with the power of a Corton-Charlemagne.

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 15 years
- Tasting temperature: 57°F

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Wine Advocate
93-94 Points

The 2023 Beaune 1er Cru Clos des Mouches Blanc (Domaine) is another strong performance, delivering aromas of sweet pear, peach and mandarin mingled with buttered toast and mint. Full-bodied, rich and ample, it's layered and unctuous, with a seamless, satiny, textural profile and a long, lusty finish.

Also:

Tim Atkin MW-95 Points
Decanter-94 Points
Vinous-92-94 Points

