

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



2023 CHAMBOLLE-MUSIGNY

VILLAGE WINE - 100% PINOT NOIR

The name of the village “Chambolle” is probably derived from the Celtic “cambola” (meaning fertile land near a stream, soil of good quality), already reputed for its vineyards in Gallo-Roman times and cultivated by the monks in the Middle Ages. Joseph Drouhin owns several parcels in this appellation.

Producing communes:

- Chambolle-Musigny.

Supply:

- Grapes harvested on some parcels of the Drouhin Family Properties as well as from 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 for between 14 to 16 months.

2023 Vintage: 2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

Tasting note by Véronique Boss-Drouhin: Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas evoking violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity. Long aftertaste, with notes of cherry and candied fruit.

Service: Cellaring: Optimal consumption: 8 to 13 years. Ageing potential: 15 years. Tasting temp: 60-62°F

