



2023 CHAMBOLE-MUSIGNY LES AMOUREUSES

PREMIER CRU - 100% PINOT NOIR

"Amoureuses" in French means "lovers". Some people say you fall in love drinking this wine, others claim that the expression "a wine that has love" is used in Burgundy to describe a wine with a magnificent bouquet. Whatever the true meaning, this Premier Cru has always been rated very highly, nearly at the same level as Musigny, its famous Grand Cru neighbour.

Producing communes:

- Chambolle-Musigny.

Supply:

- This wine comes from 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:

- 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.

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:

One of the most subtle wines in all of Burgundy! The colour may vary from cherry to ruby. A large palette of seductive aromas which can evolve, one minute to the next, from raspberry to kirsch. Later, the nose may display some truffle, mushroom or woody notes and, in some years, musky, even animal nuances. The aromas are always restrained and elegant. On the palate, a wonderful silky sensation, with very refined tannins. Intensity, velvety texture and lively freshness: this well-named wine is a masterpiece of harmony. The aftertaste is very delicate and leaves an impression of supreme refinement.

Optimal consumption: 10 to 20 years, **Ageing potential:** 25 years, **Tasting temperature:** 61-62°F

TIM ATKIN MW 96 POINTS

Like a perfume counter, this just doesn't stop with the aromatics. With each sniff, the nose waves off a new scent. Exotic spices mix with damp earth, patchouli and fern. Succulent strawberries and mulberries drift into every crevice on the medium-bodied, generously textured palate. Tender tannins and seamless, lilting acidity let the effusive flavors take center stage. This is dreamy Amoureuses.

Also:

Burghound-93-95 Pts
Wine Advocate-93-95 Pts
Vinous-93-95 Pts

