

L'ÉLÉGANCE NATURELLE DES GRANDS BOURGOGNES















2023 CHAMBOLLE-MUSIGNY PREMIER CRU **PREMIER CRU - 100% PINOT NOIR**

Joseph Drouhin owns several Premier Cru parcels. Since they are too small, these Premier Cru vineyards (Noirots, Hauts Doix, Borniques, Plantes, Combottes) are harvested and vinified together. The name given to this wine is therefore Chambolle-Musigny Premier Cru (since the components of this "cuvée" are all Premiers Crus).

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 hotest 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.

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

TIM ATKIN MW 94 POINTS

It is always a scintillating Premier Cru. The nose soars with cherry coulis, baked raspberries and sweet field strawberries. The luscious palate adds streaks of minerality and turned earth. Fluffy tannins and bustling acidity give this tremendous energy and aging potential. The lingering finish is still

cram-packed with all those tasty red fruits! Also:

Burghound-91-93 Pts Wine Advocate-91-93 Pts Vinous-92-94 Pts

