



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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



2023 MUSIGNY GRAND CRU - 100% PINOT NOIR

Musigny is located on a chalky terrace overlooking Clos Vougeot; it is between two small valleys, the "combe" of Chambolle and the "combe" of Orveaux.

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 30% new oak barrels. The ageing lasts between 16 to 20 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:

Musigny is remarkable for its great purity of colour. The aromas are reminiscent of violet and fruit stone when the wine is young. After eight to ten years, these aromas become very refined and complex: fallen leaves, damp earth, moss and hints of fur or leather. The tasting sensations are incomparable in terms of finesse and harmony. The tannins are elegant, although very much alive. Silk and velvet match the liveliness of the acidity. The lingering aftertaste is dominated by hints of rare, exotic woods as well as candied cherry.

Optimal consumption: 15 to 20 years. **Ageing potential:** 30 years. **Tasting temperature:** 61-62°F

TIM ATKIN MW - 97 POINTS

A massive, complex, hedonistic and gloriously complex nose awaits in the glass. Roasted cherries, forest berries, incense, dried leaves and mocha create a divine aromatic profile accompanied by ample vinosity. The oak use is incredibly delicate, the tannins are sleek and the acidity is enlivening. This is a head-turning legend in the making.

ALSO:

DECANTER
96 PTS

BURGHOUND
93-96 PTS

VINOUS
95-97 PTS

WINE ADVOCATE
94-96 PTS

