



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 MEURSAULT PERRIÈRES

PREMIER CRU- 100% CHARDONNAY

The vineyard site is a few kilometers south of Beaune, in the prestigious area known as Côte des Blancs (slope of the whites).



Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- Vinification: 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.

Ageing:

- 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.

2024 Vintage: Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

Tasting notes by Véronique Boss-Drouhin: A complex and generous wine, with a rare elegance. The colour is extraordinarily luminous. On the nose, a palette of interesting and varied aromas: syrup, grilled almond, preserved fruit. In the mouth, a silky and ample texture which does not exclude freshness or lightness. Long on the palate, with flavours recalling grilled bread and fruit jam. Always a consummate example of a white Burgundy, this wine is perfection!

Service: Cellaring: Optimal consumption: 8 to 10 years. Ageing potential: 15 years. Serve at: 55°F

WINE ADVOCATE 93 POINTS

Unfurling in the glass with notes of orange blossom, lemon leaf and freshly baked bread, the 2024 Meursault 1er Cru Les Perrières is medium-to full-bodied, satiny and suave, with a glossy attack that segues into a seamless mid-palate, concluding with a saline finish.

ALSO:

DECANTER-94 PTS
TIM ATKIN MW-95 PTS
VINOUS-92-94 PTS

