



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 MEURSAULT GENEVRIÈRES

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).

This Premier Cru vineyard is located south-west of the village, in the southern part of the Meursault appellation.



Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



History & tradition: the etymology of the appellation derives from « genevrier » (juniper), a shrub with prickly needles and purple berries which enjoys the limestone soils of the region.

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: Meursault Premier Cru Genevrières reveals a nice pale yellow colour. The nose, concentrated and elegant, is reminiscent of almond, warm bread just out of the oven, then, fine spice and finally grilled dried fruit. The mouth, both ample and generous, develops aromas of vanilla mingling with citrus notes. Very long aftertaste.

Service: Cellaring: Optimal consumption: 8 to 20 years. Ageing potential: 20 years Serving temp: 55°F.

