



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 BEAUNE CLOS DES MOUCHES

PREMIER CRU- 100% CHARDONNAY

The vineyard site is at the southern end of the Beaune appellation, next to Pommard.
The Drouhin vineyard is at mid-slope, on a mild incline with an east/south east exposure.
It is the largest parcel of the Clos des Mouches (14 hectares - 35 acres),
one half planted with chardonnay, the other with pinot noir.



Viticulture

- Throughout its 93-hectare (230 acres) estate, Maison Joseph Drouhin has adopted organic viticulture practices since the late 1980s and biodynamic viticulture since the 1990s.

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 note by Véronique Boss-Drouhin: An outstanding wine. Pale yellow colour. Complex floral nose of white lilac and white rose. Once open, fruity aromas come to the fore, evolving towards grilled hazelnut and almond. When the wine is more mature, the nose is surprisingly strong and fifteen minutes of aeration produce wonderful notes of white truffle, citron (cedrat), honey and nutmeg, elegantly meshed together. Very lively on the palate. Its rich texture is in evidence, but also its structure and minerality. It is round, but never heavy. Harmonious fullness in the aftertaste. This wine allies remarkably the complexity and elegance of a Bâtard-Montrachet with the power of a Corton-Charlemagne.

Service: Cellaring: Optimal consumption: 8 to 10 years. Ageing potential: 15 years. Serve at: 57°F

WINE ADVOCATE 93+ POINTS

The 2024 Beaune 1er Cru Clos des Mouches Blanc (Domaine) is one of the more reserved whites in the cellar, unwinding to reveal notes of citrus zest, peach, orange leaves and white flowers.

Medium- to full-bodied, ample and fleshy, it's layered and structured, with good grip on the finish.

ALSO:

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



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