



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 PULIGNY-MONTRACHET PUCELLES

PREMIER CRU- 100% CHARDONNAY

Located in the central section of the Côte de Beaune, where the celebrated Côte des Blancs (Slope of the Whites) is located. A few steps from Montrachet and Bâtard-Montrachet, Pucelles is one of the most prized white Premier Crus.

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.
- The juice of the last press is separated from the free run-juice transferred into wine barrel

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% and 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: Beautiful, brilliant, pale gold colour. Elegant and flowery aromas where linden and pastry dominate, together with lemon rind and almond paste. As the wine matures, the aromas get even finer, with notes of dried fruit, honey biscuit and syrup. On the palate, the wine delivers an impression of finesse and seduction, with a wonderful silky texture and long lasting flavours lingering a long time in the aftertaste.

Service: Cellaring: Optimal consumption: 8 to 10 years. Ageing potential: 20 years. Serve at: 55°F



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