Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 GEVREY-CHAMBERTIN

VILLAGE WINE - 100% PINOT NOIR

The vineyard site is located in the north of the Côte de Nuits, Gevrey-Chambertin is world-famous, not only for its superlative Grand Crus, but also for all its other vineyards.



Producing communes:

- Gevrey-Chambertin and Brochon.

Supply:

- Grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Total destemming. 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.

Ageing:

- Ageing: in oak barrels including 20-25% of new barrels. It lasts between 14 to 16 months.

2024 VINTAGE REDS: The pinot noir grapes displayed excellent phenolic maturity; we therefore increased the proportion of whole-clusters to up to 40%. We also adapted our ageing methods to align volume, oak type, and barrel age in order to achieve the finest harmony between wine and vessel. 2024 will yield precise, pure, and authentic wines, faithful reflections of their terroirs..

Tasting note by Véronique Boss-Drouhin:

Gevrey-Chambertin is a wine with a beautiful, bright ruby colour. Intensely fruity on the nose, the aromas are reminiscent of black cherry, wild blackberry and liquorice. The woody character is subtle and marries delicately with the other aromas. As the wine evolves, there are more complex notes, such as mild spice, nutmeg and leather. Later still, mushroom and damp earth nuances make their appearance. Although present on the palate, tannin is never astringent but blends itself harmoniously with the natural freshness and « gras » (velvety texture) of the wine. The same aromas encountered earlier on the nose are found again in the aftertaste.

Service: Cellaring: Optimal consumption: 8-13 years. **Ageing potential:** 15 years. **Tasting temp** 61-62°F

WINE ADVOCATE
89 POINTS

Drink Date: 2025 - 2035 The 2024 Gevrey-Chambertin Village exhibits notes of cassis, toasty oak and spices, followed by a medium-bodied, lively palate built around powdery structuring tannins.

JAMES SUCKLING
92-93 POINTS

Aromas of racy red berries with touches of sweet spices, grapefruit zest and stones. Pure, bright and medium-bodied, which is a bit full for the vintage, with a subtle grip and creaminess in a long finish. Tank sample.

VINOUS
89-91 POINTS

Drinking Window: 2027 - 2038 The 2024 Gevrey-Chambertin Village has a lively nose with red cherry and crushed strawberry fruit, aromatics with a spring in its step. The palate is medium-bodied with a sapid opening, quite grippy and structured with a lightly spiced finish that tingles afterwards. Punches above expectations.

BURGHOUND
88-91 POINTS

2030+ A somewhat atypical nose for Gevrey presents notes of exotic tea and crushed anise along with cool wild red currant nuances. The succulent and caressing middle weight flavors possess solid punch that carries over to the balanced and youthfully austere finale that is firm enough to require 5 to 8 years of cellaring.

ALSO: TIM ATKIN MW-92 PTS

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