Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 NUITS-SAINT-GEORGES

VILLAGE WINE - 100% PINOT NOIR

The appellation is elongated, with two different sections, north and south, separated by a little stream that crosses the town. The hillside is quite steep, but the vineyards have an excellent east exposure. Nuits-Saint-Georges derives from the old French Noe or Noue (marshy meadow). Its development is due to its position along the so-called Agrippa lane (Roman Way).



Producing communes:

- Nuits-Saint-Georges and Premeaux.

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.

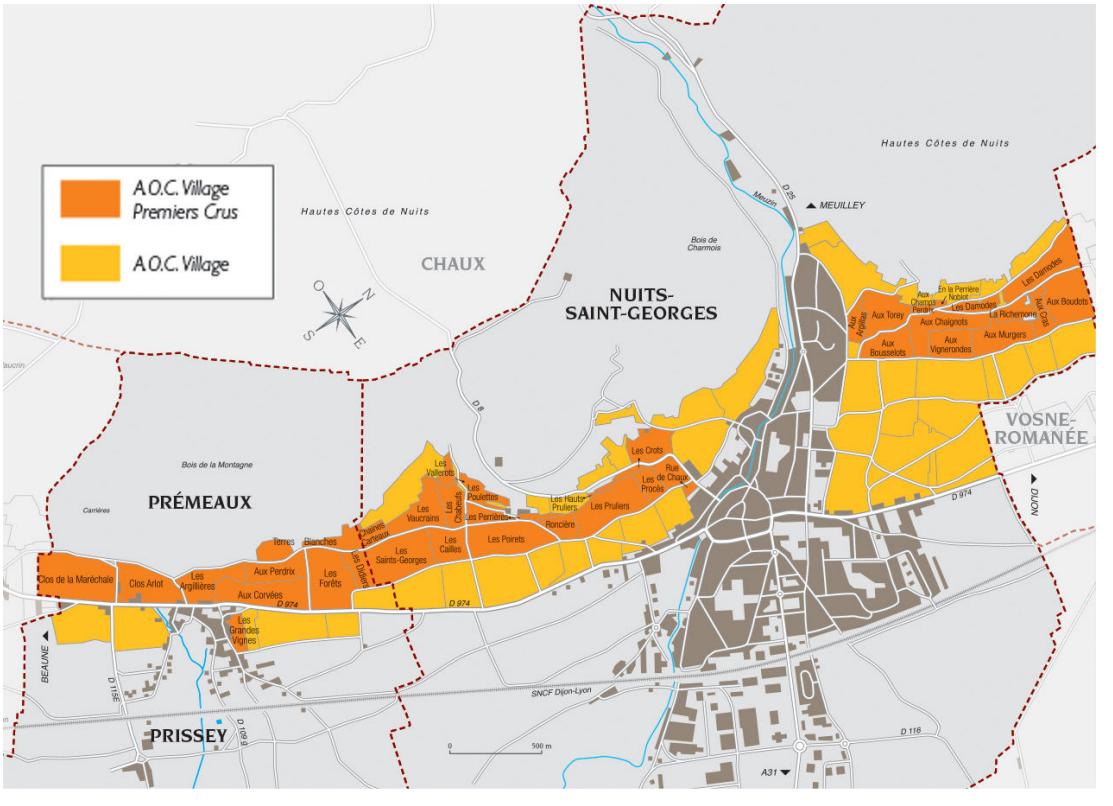
2024 VINTAGE REDS: The pinot noir grapes displayed excellent phenolic maturity; we therefore increased the proportion of whole-clusters to up to 40%. We also adapted our ageing methods to align volume, oak type, and barrel age in order to achieve the finest harmony between wine and vessel. 2024 will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

Tasting note by Véronique Boss-Drouhin:

Deep red colour. The aromas are powerful and elegant, with notes of cherry and blackberry, as well as hints of cedar wood evolving towards gamey touches. On the palate: beautiful balance between structure and softness. The long aftertaste is reminiscent of fruit syrups and mild spices.

Service

- **Cellaring: Optimal consumption:** 8 to 13 years
- **Ageing potential:** 15 years
- **Tasting temperature:** 61-62°F



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