Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 POMMARD

VILLAGE WINE - 100% PINOT NOIR

A very famous village located south of Beaune, not too far from that city. More than 2,000 years ago, the Gauls selected and propagated the Pinot Noir grape in this location.



Producing communes:

- Pommard.

Supply:

- Grapes harvested on some parcels of the Drouhin Family Properties as well as from 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:

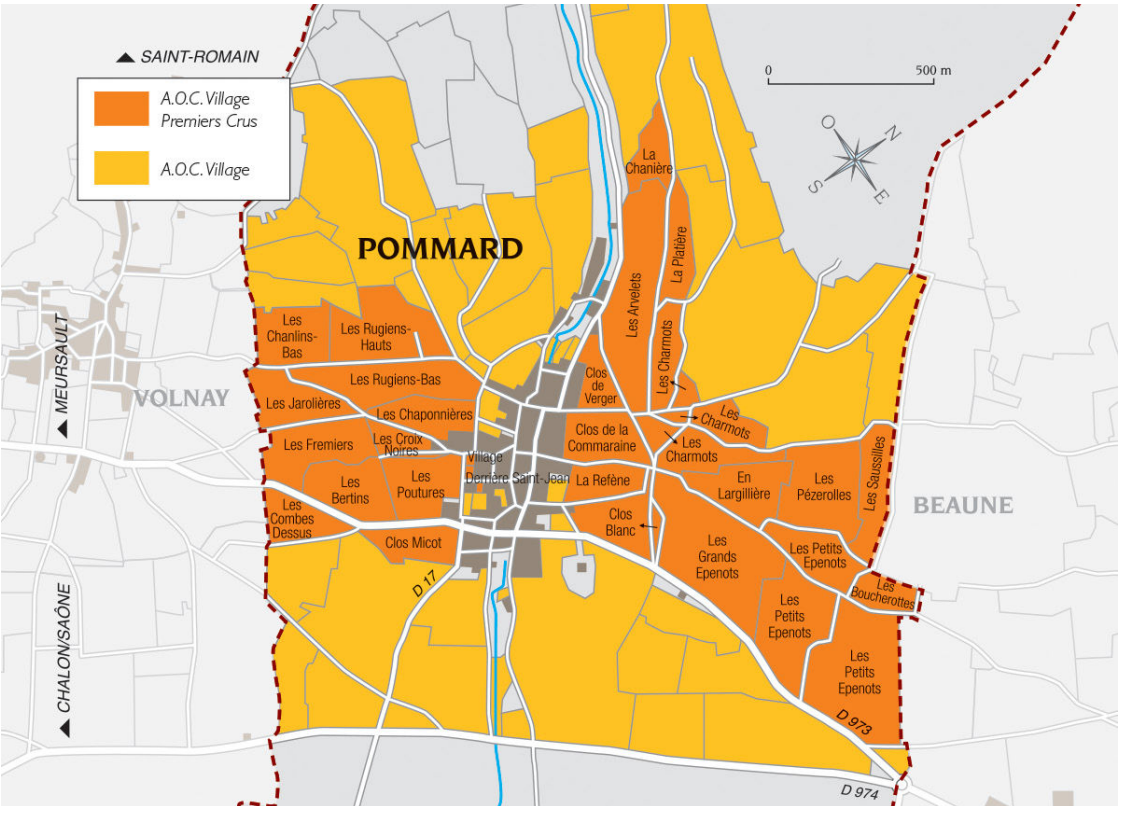
- Ageing: in oak barrels including 20% of new barrels. It lasts between 12 to 16 months.

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:

A great Burgundy, worthy of its reputation. An intense, bright, red colour; a powerful nose, with notes of black cherry and spice, evolving towards aromas of young leather. On the palate, the tannins give a certain impression of firmness, somewhat softened by a nice, harmonious texture. Lingering flavours in the aftertaste.

Service: Optimal consumption: 5 to 8 years, **Ageing potential:** 10 years, **Tasting temp:** 61-62°F



Dreyfus, Ashby & Co.
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