Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 SAVIGNY-LES-BEAUNE CLOS DES GODEAUX

VILLAGE WINE - 100% PINOT NOIR

The Clos des Godeaux vineyard is favoured with an ideal south exposure. It is located at an altitude of 1180 feet, next to the Clos des Lavières Premier Cru. It draws photographers from various parts of the world, attracted by the superb Burgundian « cabotte » (hut).



Producing communes:

- Savigny-les-Beaune.

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:

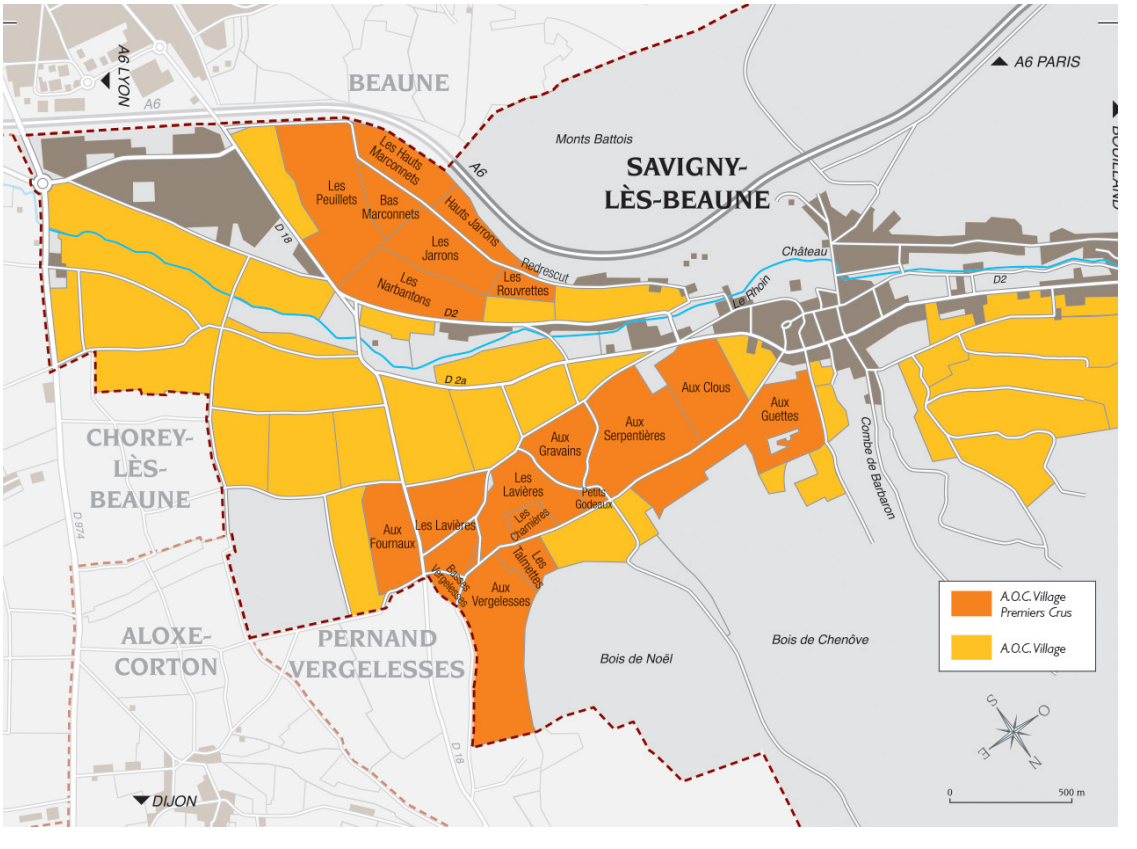
- Ageing in oak barrels including 20-25% of new barrels. It lasts between 14 to 16 months.

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:

Supple and feminine wine with a ruby colour. Elegant nose of small red berries and flowers possibly suggesting roses and spices. On the palate, the wine offers a ravishing and subtile intensity of blackcurrant and raspberry aromas lingering on spicy notes. The mouth remains supple, the silky tannins contributing to its delicate finesse.

Optimal consumption: 8 to 15 years, **Ageing potential:** 20 years, **Tasting temperature:** 61-62°F



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