Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 VOLNAY

VILLAGE WINE - 100% PINOT NOIR

The site is south of Beaune, next to Pommard. Because of the purity of its air, Volnay was apparently the favourite residence of the ladies at the court of the Duke of Burgundy. The other attraction was of course the charm of its wines.



Producing communes:

- Volnay

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.

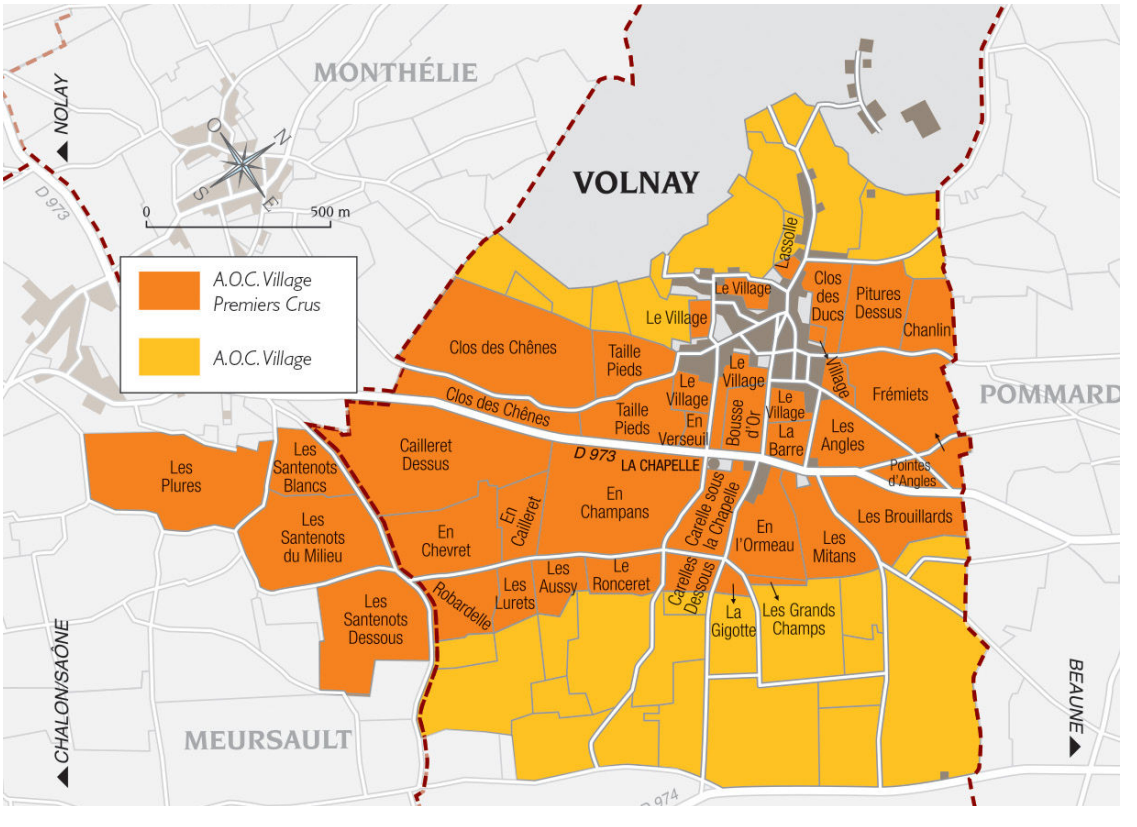
Ageing:

- 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 wine of great elegance with a vivid and bright colour. When the wine is young, the aromas are reminiscent of violet and black currant. With age, the aromas take on notes of ripe or candied fruit, mushroom and mild spices. On the palate, a pleasant sensation of roundness and velvety texture. Long aftertaste, with touches of candied fruit and vanilla.

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



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