Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 CHARMES-CHAMBERTIN

GRAND CRU - 100% PINOT NOIR

The Grand Cru vineyard of Charmes is located below Chambertin, next to Griotte-Chambertin. Were there "charmes" (beech trees) growing here at one time? Or were people just referring to the characteristics of the wine? A 19th Century official document does mention the "untilled land of charmes".



Producing communes:

- Gevrey-Chambertin.

Supply:

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

Vinification:

- Whole cluster of 20 to 50% depending on the vintage.
- 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.
- Separation of the ends of the presses based on tasting.

Ageing:

- In oak barrels including 30% new oak barrels.
- The ageing lasts between 16 to 20 months.

2024 Vintage:

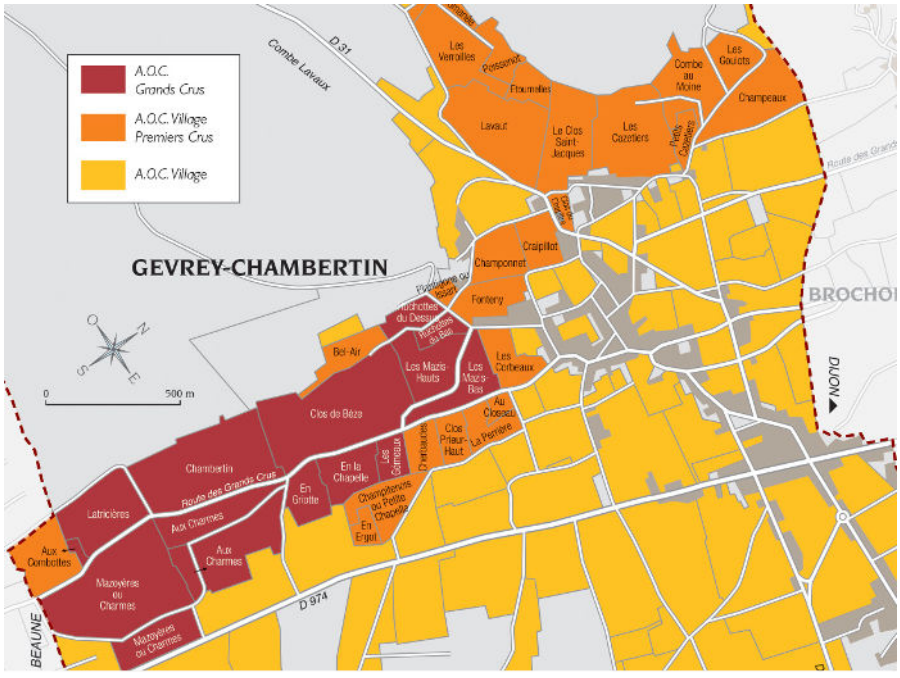
2024 is less generous than 2023, but it is a vintage of great quality. 2024 was a very rainy year. The climate fluctuations had a strong impact on the harvest. Careful sorting combined with the winemaker's know-how have made it possible to obtain tasty wines, both in white and red. Flavoured and generous, fresh and of pure, they can be enjoyed in their youth, even if some can age for a few years in the cellar to reveal their full expression.

Tasting note by Véronique Boss-Drouhin:

A generous and distinctive wine, often superb. The colour is intense and bright. On the nose, the first impression that arises is that of cherry. Then, woody and fine spicy aromas appear, with an elegant hint of musk in some vintages. The flavours are extraordinary in their richness and harmony, neither too rough nor too heavy. The architecture of the wine is held up by fine and noble tannins, giving the body a silky texture (called "gras"). Acidity brings energy and liveliness to the whole. The aftertaste is a pure delight.

Service

- **Cellaring: Optimal consumption:** 15 to 20 years
- **Ageing potential:** 30 years
- **Tasting temperature:** 61-62°F



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