Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 CLOS SAINT-DENIS

GRAND CRU- 100% PINOT NOIR

The smallest Grand Cru vineyard of Morey (except for the parcel of Bonnes-Mares), Clos Saint-Denis is located north of the village. Like all the other Grand Crus of Morey and Gevrey, it has a due east exposure.



Producing communes:

- Morey-Saint-Denis.

Supply:

- This wine comes from 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:

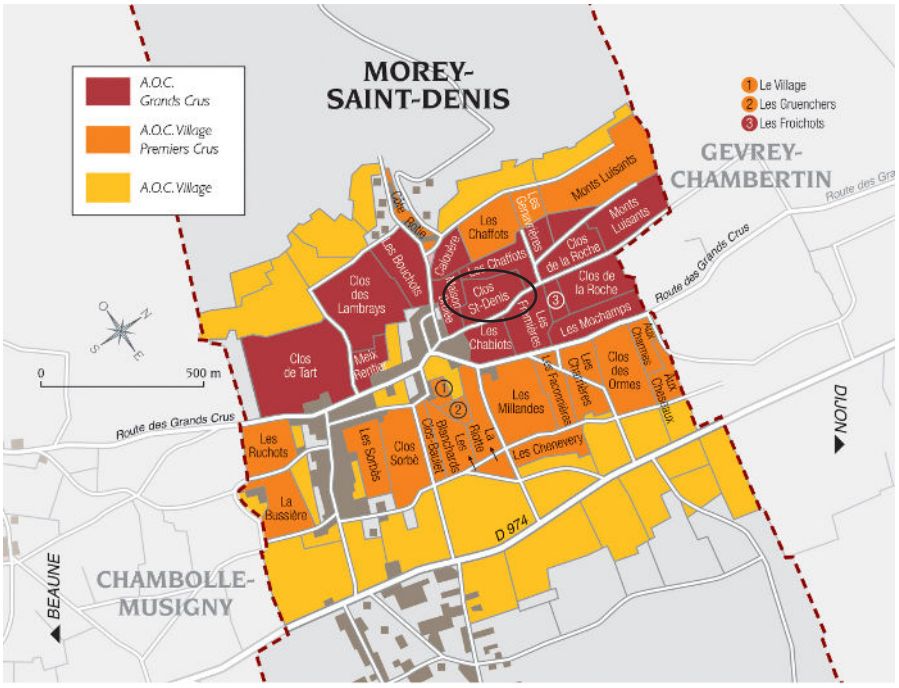
2024 is less generous than 2023, but it is a vintage of great quality. 2024 was a very rainy year. The climate fluctuations had a strong impact on the harvest. Careful sorting combined with the winemaker's know-how have made it possible to obtain tasty wines, both in white and red. Flavoured and generous, 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:

Deep ruby red colour. On the nose, aromas of ripe cherry, lightly spiced up by a touch of cigar and exotic wood. With age, the aromas take on animal or gamey notes. The best time to drink a Clos Saint Denis is when the wine is mature (5 to 10 years of age, depending on the vintages) in order to enjoy the perfect harmony that exists between acidity, « gras » (velvety texture) and tannin. A lingering aftertaste of candied fruit is characteristic of this delicious wine.

Service

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



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