Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 CLOS DE VOUGEOT

GRAND CRU- 100% PINOT NOIR

Clos Vougeot is a large vineyard (125 acres) located between Vosne-Romanée and Chambolle-Musigny. Joseph Drouhin owns two parcels in this mythical vineyard, both on a mild incline with a due east exposure.



Producing communes: Vougeot.

Supply:

- This wine comes from 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:

- Whole cluster of 20 to 50% depending on the vintage. 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).

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 revelation and a true wonder! The ruby red colour is magnificent and takes on a deeper hue with age. The aromas are intense and evoke raspberry and wild cherry, becoming more complex with age: undergrowth, truffle, candied fruit. A sublime structure, with refined tannins. It is a perfect example of this ideal of elegance according to Drouhin. A remarkable balance and a lingering persistence of flavours on the palate. It is a wine that always leaves the greatest impression.

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



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