Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 CHAMBOLLE-MUSIGNY LES AMOUREUSES

PREMIER CRU - 100% PINOT NOIR

"Amoureuses" in French means "lovers". Some people say you fall in love drinking this wine, others claim that the expression "a wine that has love" is used in Burgundy to describe a wine with a magnificent bouquet. Whatever the true meaning, this Premier Cru has always been rated very highly, nearly at the same level as Musigny, its famous Grand Cru neighbour.



Producing communes: Chambolle-Musigny.

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.
- 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.

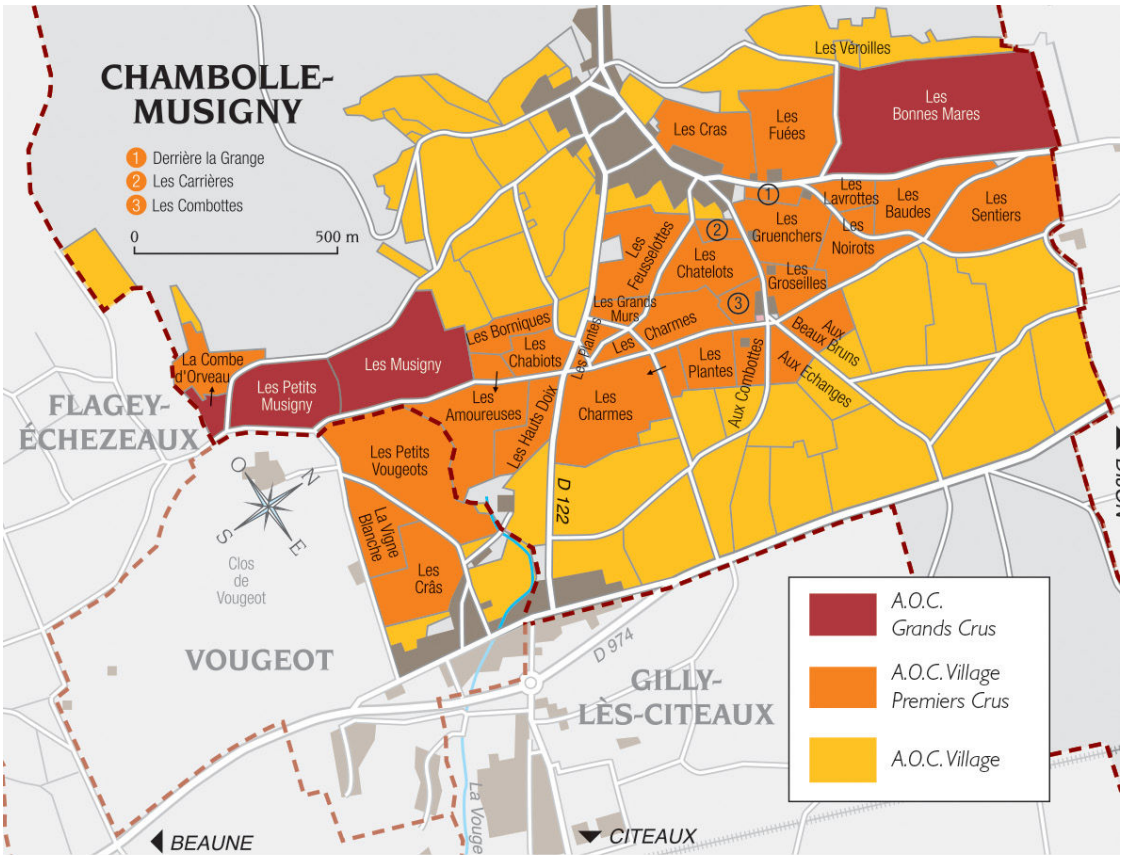
Ageing:

- In oak barrels including 25% new oak barrels. The ageing lasts between 14 to 18 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: One of the most subtle wines in all of Burgundy ! The colour may vary from cherry to ruby. A large palette of seductive aromas which can evolve, one minute to the next, from raspberry to kirsch. Later, the nose may display some truffle, mushroom or woody notes and, in some years, musky, even animal nuances. The aromas are always restrained and elegant. On the palate, a wonderful silky sensation, with very refined tannins. Intensity, velvety texture and lively freshness: this well-named wine is a masterpiece of harmony. The aftertaste is very delicate and leaves an impression of supreme refinement.

Optimal consumption: 10 to 20 years, **Ageing potential:** 25 years, **Tasting temperature:** 61-62°F



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