Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 GRANDS ECHEZEAUX

GRAND CRU - 100% PINOT NOIR

Located above Clos Vougeot. The name comes from "cheza" (plural "chezeaux"): a hamlet. The monks of Cîteaux, who already owned Clos Vougeot, coveted the Musigny vineyard but were never able to acquire it. They put all their hopes instead on Grands-Echezeaux so as to become the rival of the prestigious Musigny.



Producing communes:

- Flagey-Echezeaux.

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.
- Separation of the ends of the presses based on tasting.

Ageing:

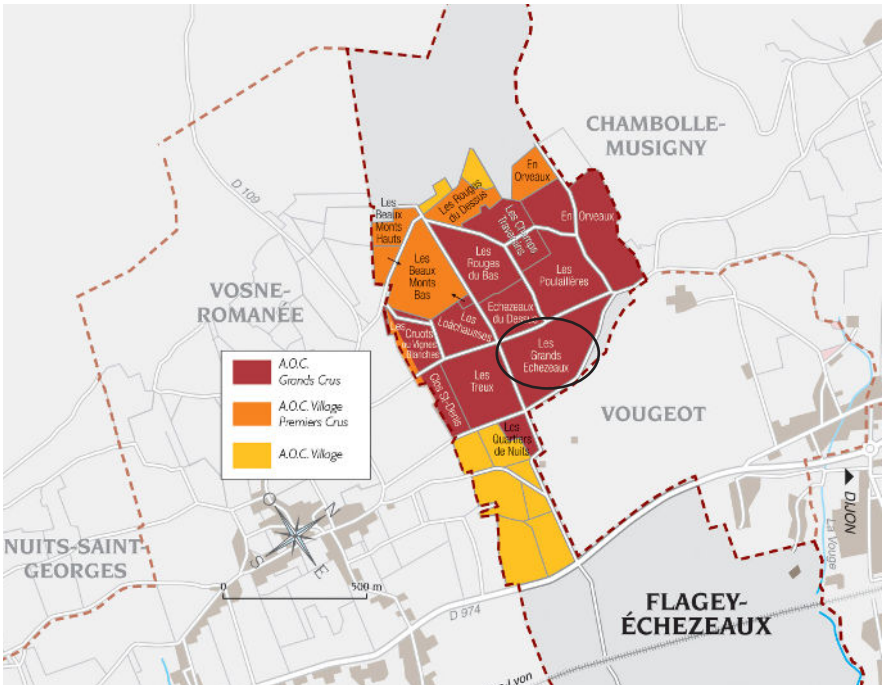
- In oak barrels including 30% new oak barrels. The ageing lasts between 16 to 20 months.

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: In its youth, the wine displays aromas of great finesse, reminiscent of cherry and dark chocolate or cocoa bean, which is a delicate and sought after characteristic of this wine. As the wine matures, these aromas evolve towards other refined nuances evoking undergrowth, truffle, fine leather and sometimes light notes of cigar or cedar wood. The result is of great elegance and breed. The tannins are refined and the silk and velvet of the body are a perfect match. Very long aftertaste in which some of the aromas previously encountered are again in evidence and create the most elegant sensation.

Service

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



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