Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 GEVREY-CHAMBERTIN CAZETIERS

PREMIER CRU - 100% PINOT NOIR

The vineyard site is located in the north of the Côte de Nuits, Gevrey-Chambertin is world-famous, not only for its superlative Grand Crus, but also for all its other vineyards.



Producing communes: Gevrey-Chambertin and Brochon.

Supply:

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

Vinification:

- Whole crop harvest 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.

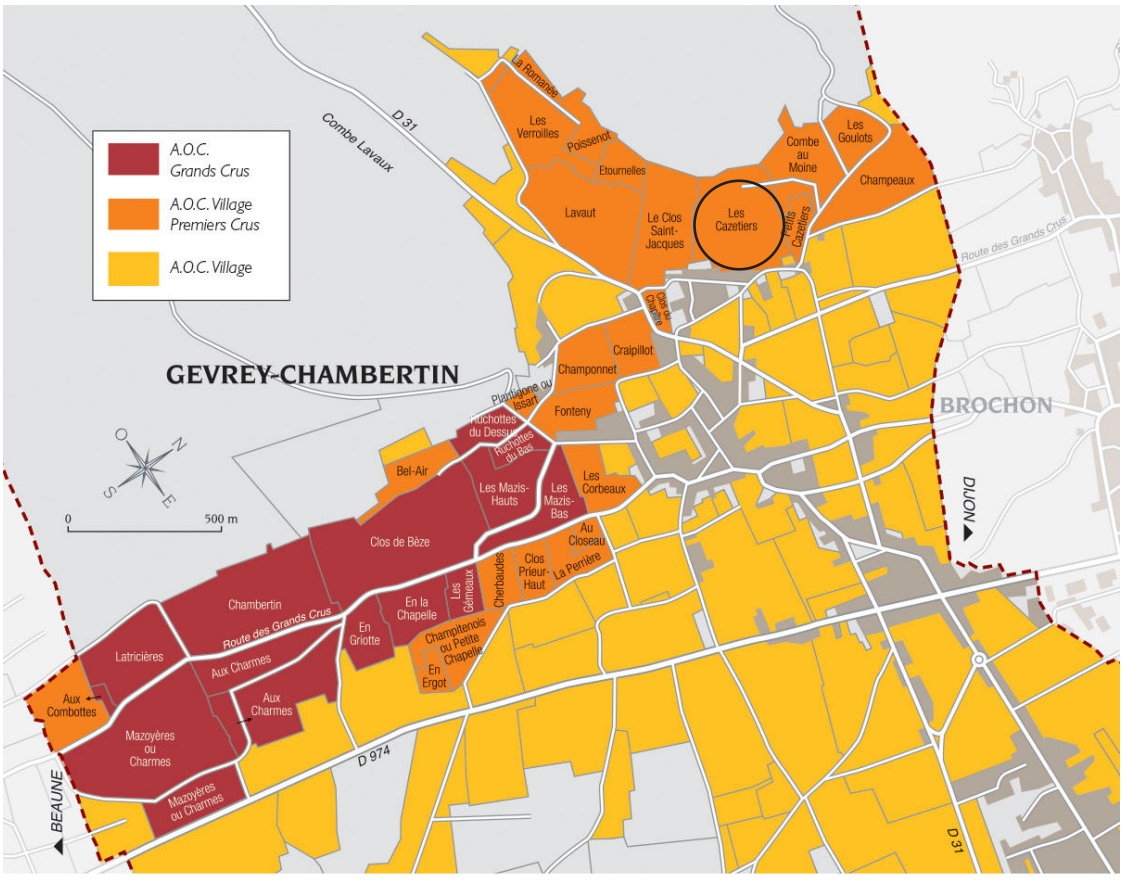
Ageing:

- Ageing: in oak barrels including 25% of new barrels. It 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: With a beautiful deep rubis colour, the wine develops complex aromas of small red and black fruits, spices and liquorice. The mouth is generous. It shows a good structure and is powerful with silky tannins.

Optimal consumption: 8 to 13 years, **Ageing potential:** 15 years, **Tasting temperature:** 61-62°F



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