Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 GRIOTTE-CHAMBERTIN

GRAND CRU- 100% PINOT NOIR

This very small vineyard (less than 3 hectares- 7.5 acres), in the shape of a square, is completely surrounded by the other Grand Crus of Gevrey (Chambertin, etc). A remarkable wine is produced here.



Producing communes: Gevrey-Chambertin.

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.

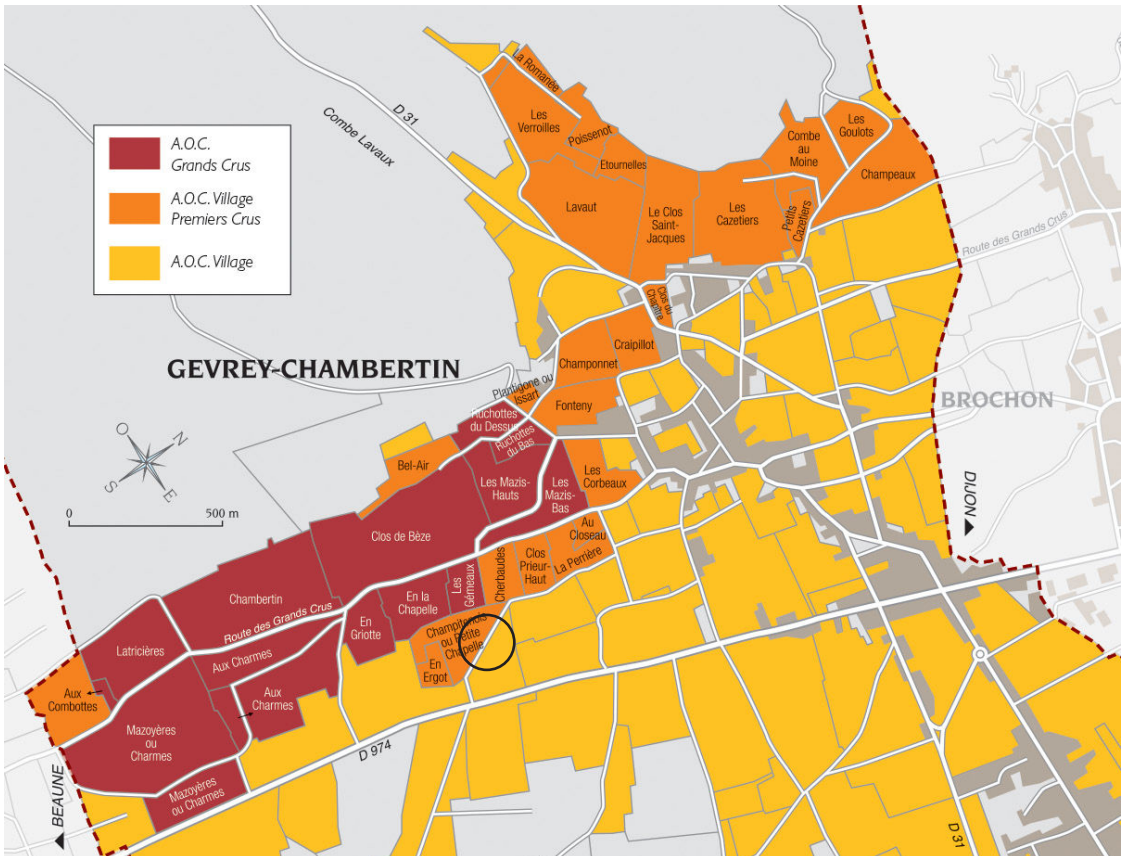
Ageing:

- 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: Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas evoking violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity. Long aftertaste, with notes of cherry and candied fruit.

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



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