Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



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Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

2024 MUSIGNY

GRAND CRU - 100% PINOT NOIR

Musigny is located on a chalky terrace overlooking Clos Vougeot; it is between two small valleys, the "combe" of Chambolle and the "combe" of Orveaux.

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 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: Musigny is remarkable for its great purity of colour. The aromas are reminiscent of violet and fruit stone when the wine is young. After eight to ten years, these aromas become very refined and complex: fallen leaves, damp earth, moss and hints of fur or leather. The tasting sensations are incomparable in terms of finesse and harmony. The tannins are elegant, although very much alive. Silk and velvet match the liveliness of the acidity. The lingering aftertaste is dominated by hints of rare, exotic woods as well as candied cherry.

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

