Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 MOREY-SAINT-DENIS CLOS SORBÉ

PREMIER CRU - 100% PINOT NOIR

Morey may be in the shadow of its illustrious neighbors Gevrey-Chambertin and Chambolle-Musigny, but its Premier Cru Clos Sorbé is a little gem.
The vineyard is on a gradual slope with a good east exposure.
Something unusual: the vines of Clos-Sorbé are located in the middle of the village.



Producing communes: Morey-Saint-Denis.

Supply:

- This wine comes 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.

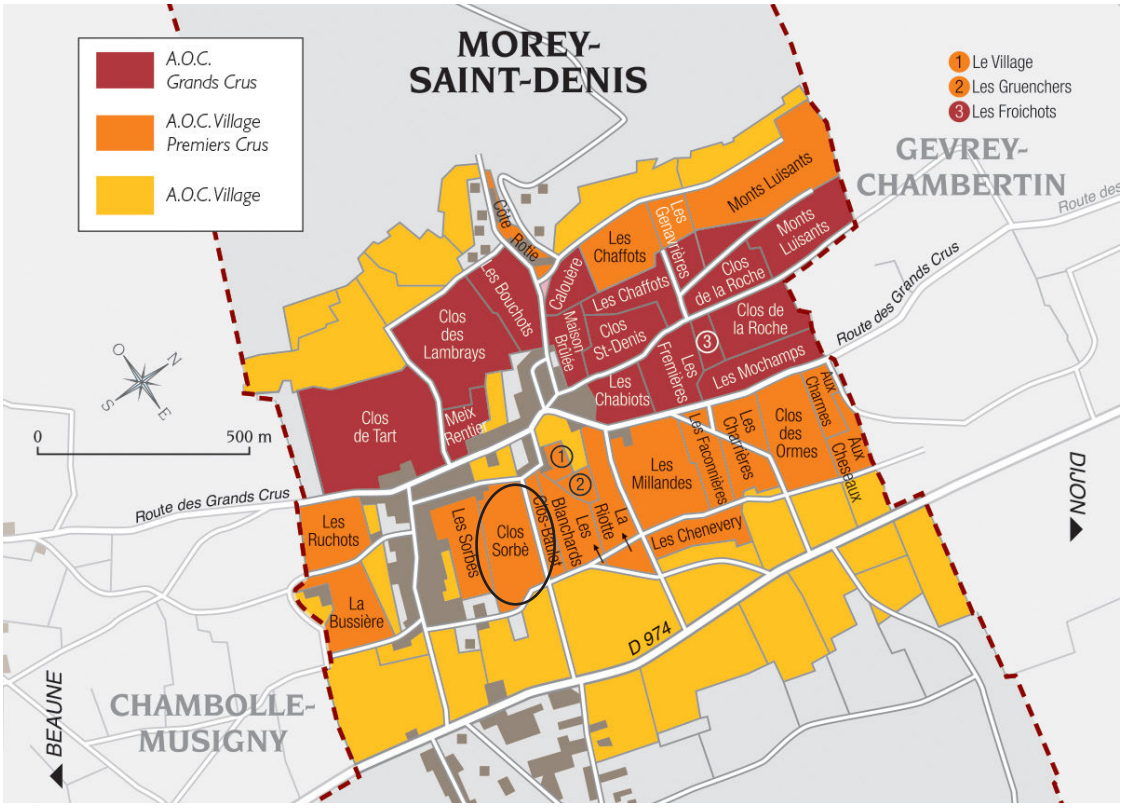
Ageing:

- In oak barrels including 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:A beautiful, bright cherry colour. The powerful nose displays aromas of red fruit and exotic wood. On the palate, the wine is deep and velvety, generous and elegant, with soft tannins. Long aftertaste reminiscent of cherries macerated in brandy. A wine to discover, deserving to be better known.

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



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