Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 NUITS-SAINT-GEORGES LES PROCÈS

PREMIER CRU - 100% PINOT NOIR

The site is at the heart of the Côte de Nuits, the town of Nuits has its own Hospices, world-renowned vineyards and, of course, ancient traditions.
Maison Joseph Drouhin owns nearly half of the Premier Cru Les Procès, next to Pruliers, another famous vineyard.



Producing communes: Nuits-Saint-Georges and Premeaux.

Supply: This wine comes from grapes harvested on Drouhin Family Properties. Laurent Drouhin, Owner.

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.

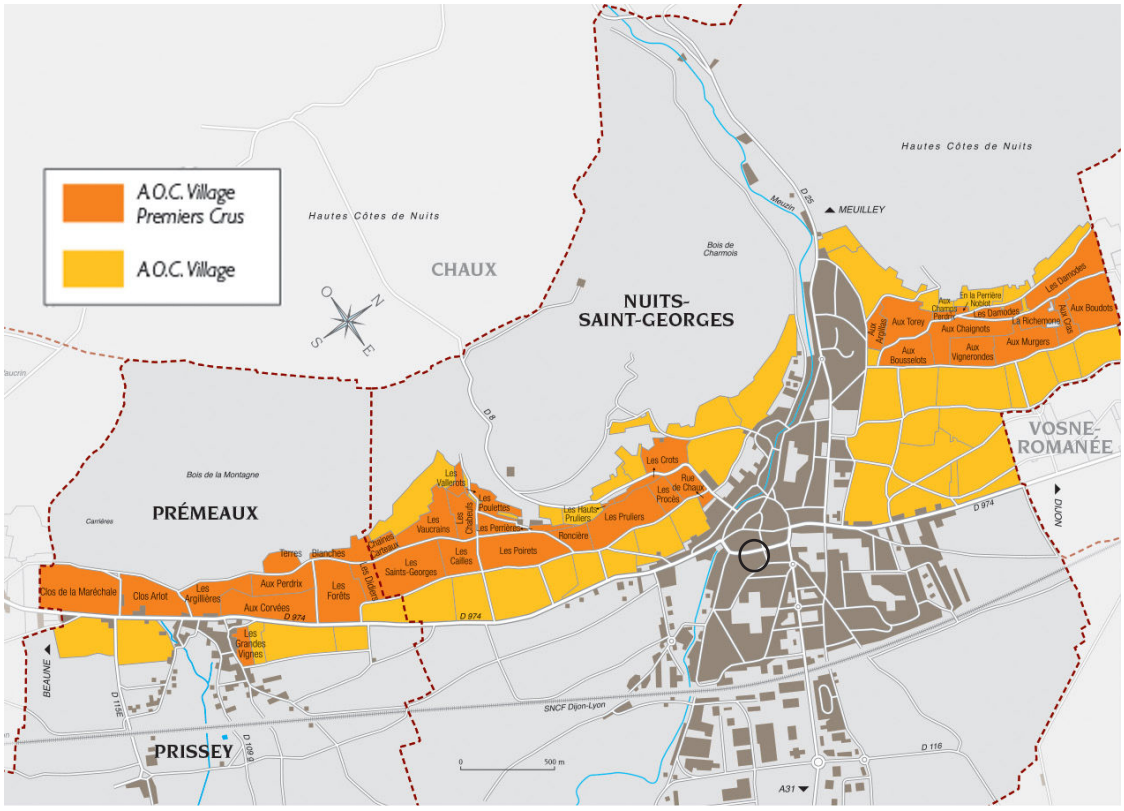
Ageing:

- 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: Deep garnet colour, bright like a gemstone. The aromas are as intense, but elegant. They are reminiscent of cherry jelly with hints of wood and balsam, or cedar. With age, the aromas take on gamey touches. On the palate, the wine displays flesh as well as structure and a velvety texture. Very flavorful aftertaste, evoking fruit syrups and spice infusions.

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



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