2024 VOLNAY CLOS DES CHÊNES

PREMIER CRU - 100% PINOT NOIR

The vineyard site is south of Beaune and Pommard. Joseph Drouhin owns this beautiful vineyard in the heart of Volnay. The origin of the name is oak tree ("chêne" in French) and this area may have been planted with oak trees at some time.



Producing communes: Volnay

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

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.

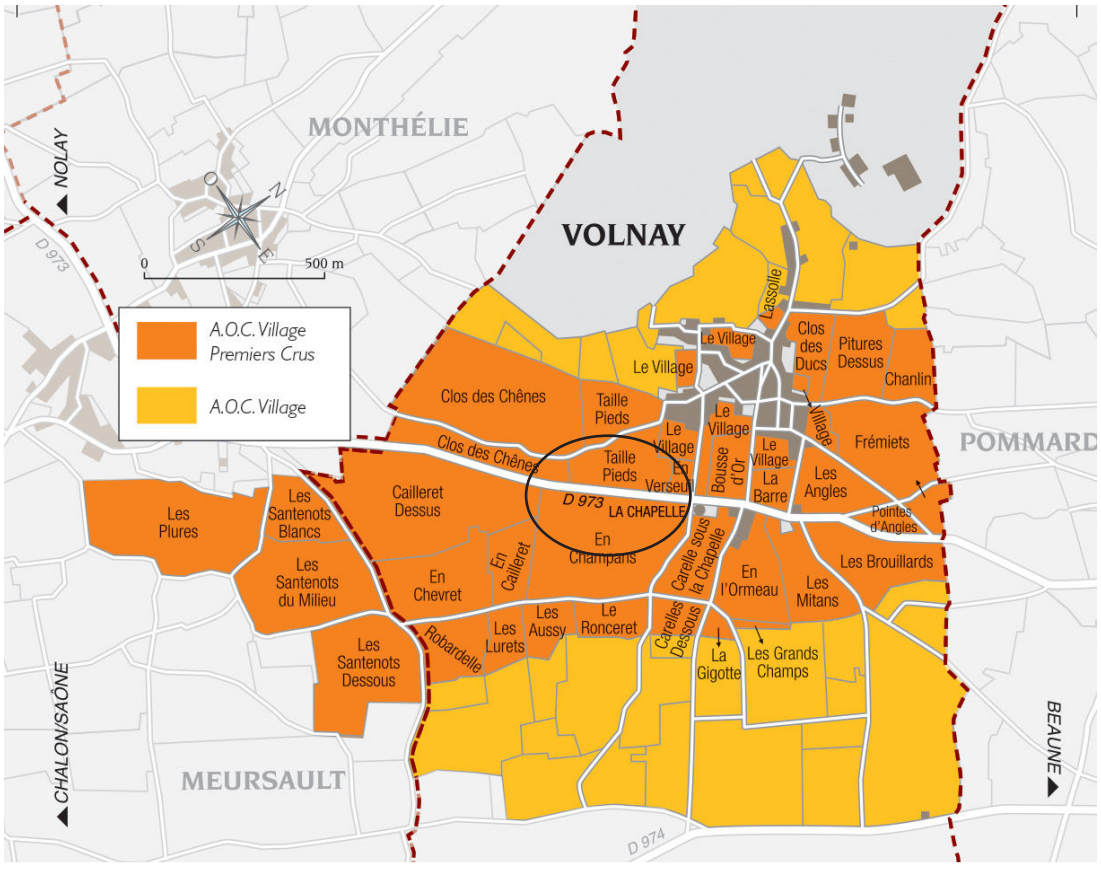
2024 Vintage:

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:

A wine full of charm. A beautiful, intense and luminous, ruby colour. A floral nose dominated by an aroma of violet, a signature of this wine. Other delicate notes can be detected, such as rose jam and wild strawberry. Good structure on the palate, with refined tannins. Nice texture with floral and fruity flavours that seem to linger for a long time.

Service Cellaring: 10 to 20 years, **Ageing potential:** 35 years, **Tasting temperature:** 61-62°F



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