

# Chambolle-Musigny

2020



Joseph Drouhin



## Vintage

2020 vintage has been highlighted by a remarkable concentration. The wines have a beautiful intense ruby colour. The nose is very expressive and complex with red and black fruits. The nuances of the terroirs are already perceptible. A great vintage to keep.

### SERVICE



#### Cellaring

Optimal consumption: 8 to 15 years  
Ageing potential: 20 years



#### Tasting temperature

16°C (61-62°F)

## Grape variety

Pinot Noir

## Vineyard

Producing communes : Chambolle-Musigny.

Site: at the heart of Côte de Nuits, between Morey-Saint-Denis and Vougeot.

History & tradition: the name of the village "Chambolle" is probably derived from the Celtic "cambola" (meaning fertile land near a stream, soil of good quality), already reputed for its vineyards in Gallo-Roman times and cultivated by the monks in the Middle Ages.

Joseph Drouhin owns several parcels in this appellation.

Soil: the limestone of the subsoil is of Jurassic age origin, ideally suited for Pinot Noir.

## Tasting

par 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.

## Winemaking

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.

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification: total destemming. 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 20 to 25% of new barrels.

The ageing lasts between 14 to 16 months.

Origin of the wood: oak grown in French high forest.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.