



Joseph Drouhin

Beaujolais-Villages

2022

SERVICE



Cellaring

Optimal consumption: 0 to 3 years
Ageing potential: 3 years



Tasting temperature

13°C (55°F)

Grape variety

Gamay

Vineyard

Site: although Beaujolais is part of « Greater Burgundy », it differs from Burgundy in many respects. Out of the 35,000 hectares of gamay planted throughout the world, 22,000 hectares are in the Beaujolais area, spread over 38 villages.

History & Tradition: Maison Joseph Drouhin has always had a special affinity for this area and, since their pioneering work in the early fifties, has assiduously promoted it around the world. Made from grapes harvested in villages celebrated for the quality of their terroir and micro-climate, this wine represents, vintage after vintage, the true spirit of the Beaujolais-Villages appellation.

Soil: schist and pink granite.

Tasting

par Véronique Boss-Drouhin

A truly convivial wine. Owing to the careful blending of various terroirs, the result is a wine of great charm. It has a lovely raspberry colour and a brilliant hue. The nose is both refined and intense, with notes of violet, peony and red fruit syrup. As you drink it, it feels fresh and silky. Both freshness and fruit remain for quite a long time on the palate.

Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands. If necessary, a careful sorting is proceeded in the vineyard and at the winery.

Vinification: traditional for Beaujolais, semi-carbonic maceration, full bunches of grapes. The maceration lasts 6 to 10 days.

Ageing: in stainless-steel vats for a period of 6 to 8 months.



Vintage

2022 provided Beaujolais wines with a wide variety of profiles: full-bodied and structured wines with a deep colour, typical wines for cellaring, but also fleshy wines pleasant to drink.