



Joseph Drouhin

Chablis

2022

SERVICE



Cellaring

Optimal consumption: 2 to 6 years
Ageing potential: 8 years



Tasting temperature

12/13°C (53-54°F)

Grape variety

Chardonnay

Vineyard

Site: this is the northernmost region of Burgundy, located in a dramatic circle of hills where vines have been planted for hundreds of years.

History & tradition: in the sixties, when the Chablis vineyards were all abandoned, Robert Drouhin recognized the potential of this region which had been ravaged by the phylloxera disease a century before. He was one of the first Burgundy owners who set about revitalizing the area.

Soil: the Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavour.

Tasting

par Véronique Boss-Drouhin

A dry and fruity wine, easy to drink. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus (lemon or grapefruit); small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes. Pleasant and long aftertaste.

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.

Harvest: grapes harvested by hands or with the grape harvester.

Vinification: slow pressing of the whole bunch in a pneumatic press. The juice of the last press is separated from the free run-juice. The juice ferments in stainless-steel vats after settling.

Ageing: ageing in stainless-steel vat during 7 to 10 months.

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.



Vintage

2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.