



Joseph Drouhin

Chablis Montmains

PREMIER CRU

2022

#### SERVICE



##### Cellaring

Optimal consumption: 3 to 8 years  
Ageing potential: 10 years



Tasting temperature  
13°C (53°F)

### Grape variety

Chardonnay

### Vineyard

**Site:** this is the northernmost vineyard in the Joseph Drouhin Chablis Domaine. It is one of the seven Premier Crus due to its excellent exposure and Kimmeridgian soil concentration, giving it the easily recognizable character of Chablis.

**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 propriétaires 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 fresh and straightforward wine, typical of Chablis. Clear, straw-yellow colour, with green reflections. The complex and mineral nose reveals flavours of citrus and white flowers. Clear-cut impression on the palate. Nice balance between texture and mineral sensations; a wide palette of aromas: citrus, vegetal notes such as asparagus or artichoke; even hints of a marine environment..

### Viticulture

Throughout its 100-hectare (247 acres) estate, Maison Joseph Drouhin has adopted organic viticulture practices since the late 1980s and biodynamic viticulture since the 1990s. Our credo is to provide « natural answers to natural problems ». All our practices show the greatest respect for the soil, the vine and the environment. Our deliberately low production yields allow our grapes to reveal the precise expression of each terroir.



### 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.

# Winemaking

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

**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 a little settling.

**Ageing:** ageing in stainless-steel vat during 8 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.