



Joseph Drouhin

Mâcon-Villages

2022

#### SERVICE



##### Cellaring

Optimal consumption: 2 to 4 years  
Ageing potential: 5 years



##### Tasting temperature

12/13°C (53-54°F)

### Grape variety

Chardonnay

### Vineyard

**Site:** a large terroir in the south of Burgundy, close to Pouilly-Fuissé. The size of this region allows considerable freedom in selecting wines with different characteristics.

**Soil:** clay and chalk dating from the Jurassic era are very favourable to the cultivation of the Chardonnay grape.

### Tasting

par Véronique Boss-Drouhin

The colour of the wine is bright and limpid. The nose is floral and fruity. Very straightforward and direct on the palate, as if biting into a grape. Fresh and light, with a very pleasant aftertaste.

### Winemaking

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

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

**Vinification:** pneumatic pressing, the whites go directly into vats after settling.

**Ageing:** the alcoholic fermentation and ageing are carried out in vats during 6 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.