



Joseph Drouhin

Meursault

2022

SERVICE



Cellaring

Optimal consumption: 5 to 8 years
Ageing potential: 10 years



Tasting temperature

13°C (55°C)

Grape variety

Chardonnay

Vineyard

Producing commune: Meursault.

Site: a few kilometres south of Beaune, in the celebrated terroir of Côte des Blancs (Slope of the Whites).

History & tradition: Meursault is certainly one of the oldest villages in Burgundy. The camp of Mont Milan, above the present village, was erected and settled in Neolithic times (2,500 BC), before being occupied by the Gauls (500BC) and then the Romans. It was finally abandoned for the present location of the village built during the Gallo-Roman period, at which time the name Muris Saltus (Meursault) was given to it.

Soil: different types of soil are found: deep and colourful around the village, clearer and lighter at mid-slope and nearly white and very rocky in the upper reaches of the appellation.

Tasting

par Véronique Boss-Drouhin

A refined wine, well appreciated in the whole world. A beautiful golden colour and a great aromatic palette: honey, linden flower, hazelnut butter, sometimes even chamomile or hawthorn. On the palate, a silky roundness. Long on the aftertaste, with flavours of yellow plum and gingerbread.

Winemaking

Supply: this wine comes 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: slow pressing in a pneumatic press. The juice of the last press is separated from the free run-juice. The juice is transferred into wine barrel after a little settling.

Ageing: the alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels. The proportion of new barrels is around 20%.

The ageing lasts between 14 to 16 months.

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



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.