



Joseph Drouhin

Pouilly-Fuissé

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

Producing communes: Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

Site: the vineyards of Pouilly and Fuissé (two separate villages) cover the slopes of Solutré and Vergisson, two well-known cliffs serving as backdrop to this magnificent landscape.

Soil: clay and limestone from the Jurassic age.

Tasting

par Véronique Boss-Drouhin

A seductive wine and a really nice expression of the Chardonnay grape! The colour is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing 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: the grapes are pressed with a pneumatic press. After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

Ageing: remains mixed 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.