



Joseph Drouhin

Saint-Romain

2022

SERVICE



Cellaring

Optimal consumption: 4 to 6 years
Ageing potential: 8 years



Tasting temperature

13°C (55°C)

Grape variety

Chardonnay

Vineyard

Producing commune: Saint-Romain.

Site: a well-know prehistoric site. Located at the foot of a large amphitheater of limestone cliffs, Saint-Romain lies apart from the other villages of Côte de Beaune.

History & tradition: with an elevation of 400 metres (1,200 ft), this is one of the highest vineyards of the Côte.

Soil: clay and limestone.

Tasting

par Véronique Boss-Drouhin

A very typical wine, representative of its terroir. A nice white golden hue, sometimes with a greenish touch. Very fine aromas of white flowers (honeysuckle) and ripe fruit (yellow plums), evolving towards honey and gingerbread. On the palate, straightforward and lively at first, then a certain roundness. A mineral « pebbly » quality is the hallmark of Saint-Romain.

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 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 10% to 15%.

The ageing lasts between 12 to 14 months.

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

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.