

BOURGOGNE BLANC 2021

REGIONAL WINE - 100% CHARDONNAY



Vineyard Site:

- Bourgogne white is made with the Chardonnay grape coming from the whole of Burgundy.
- It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.

History & tradition:

- Joseph Drouhin takes great care in selecting the various cuvées.
- Soil: clay and limestone.

Viticulture:

- Plantation density: 10,000 vine stocks/hectare.
- Pruning: Guyot.
- Yield: 61 hl/ha, purposely low in order to extract all possible nuances from the terroir.

Vinification:

- Supply: grapes and must purchased from regular suppliers.
- Press: pneumatic press.
- “Débourbage”: decanting of white wine to reduce sediment.

Ageing:

- Stainless-steel vats (7 to 8 months).
- One to two year old barrels for the wines of higher provenance.
- Throughout the ageing process, decisions are taken only after careful tasting evaluation.
- The data obtained is then 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.

Tasting note by Véronique Boss-Drouhin

“Fruity and full of life. This is a classical white Burgundy and a good entry level wine for Burgundy in general. The colour is golden yellow, with a greenish glint. The aromas are reminiscent of fresh grape and green almond. Elegant texture”.

2021 Vintage: 2021 required great technical skill as vinification had to be very precise. The whites show wonderful freshness. Carefully sculpted, the wines offer citrus notes of lemon and grapefruit. They reveal some fine balance

Serving Temperature: 53-55°F.

Cellaring: 1 to 3 years.

