Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

MÂCON-VILLAGES 2021

100% CHARDONNAY

Macon is 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.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

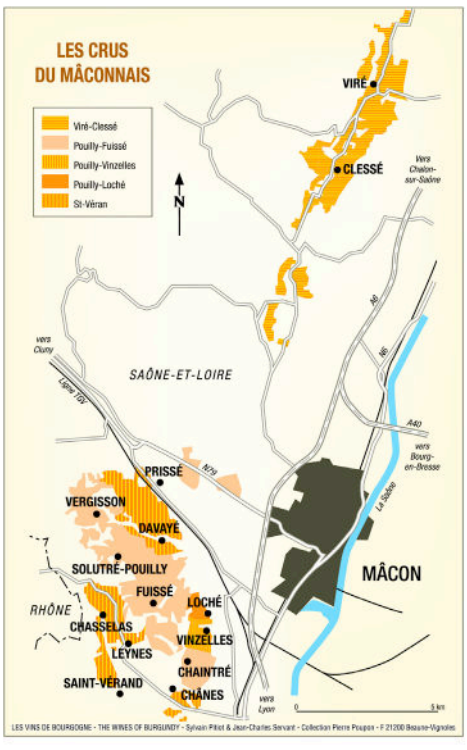
Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.

Viticulture:

- The soil is clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.
- Plantation density: 7,000 vine stocks/hectare.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification:

- Pressing: very slow so as to respect the fruit.
- Juices from the last pressings are not retained.
- No artificial yeasts or enzymes are used.
- Ageing: Type: stainless steel vats. Length: 6 to 8 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.



Tasting note by 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".

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: 53-54°F. **Cellaring**: 1 to 3 years.

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