



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# POUILLY-VINZELLES 2020

## 100% CHARDONNAY

*Less famous than its neighbor "Fuisse", Vinzelles has been around since Roman times.*

*The production area stretches south of Burgundy in the Mâconnais region,  
within 10km south-west of Mâcon.*



### Vineyard Site:

- The vineyard is located at an altitude of 250m (820 feet) on a steep east-facing slope and is dominated by its fortified castle.
- Soil: clay and limestone rich in iron oxide.

### Viticulture:

- Plantation density: 8,500 vine stocks/ hectare.
- Pruning: typical Mâconnais pruning type.
- Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: exclusive partnership.

### Vinification:

- Pressing: very slow so as to respect the fruit.
- Juices from the last pressings are not retained.

### Ageing:

- Type: partly in stainless steel vats and partly in oak barrels.
- Length: 6 to 8 months.

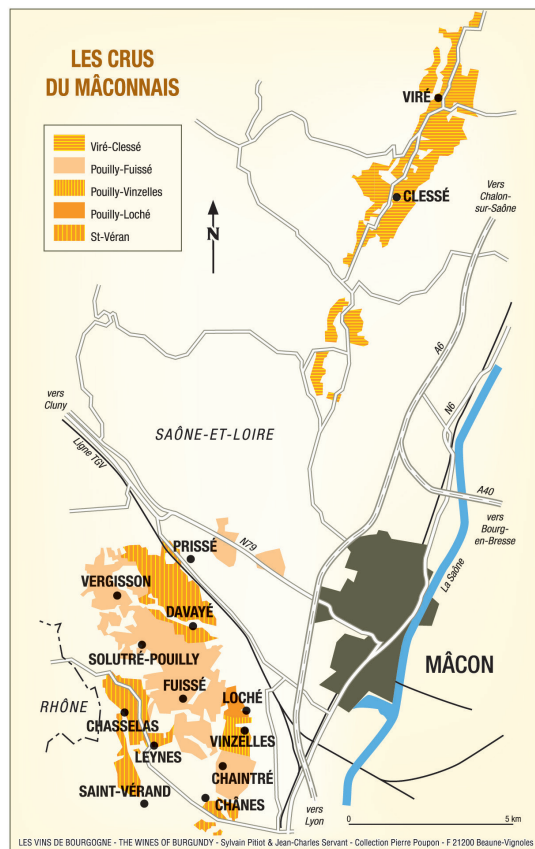
### Tasting note by Véronique Boss-Drouhin:

"A wine for mere pleasure! Pale yellow colour with numerous bright green reflections. Intense persistent flavours of peach and white flowers harmoniously meshed together. On the palate, the wine is ample, fresh, intense, with reminiscent notes of ripe grapes, almond, fresh hazelnut and cinnamon. The mouth reveals an elegant wine endowed with a good structure".

**2020 Vintage:** The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

**Serving Temperature:** 53-54°F.

**Cellaring:** 2 to 5 years.



*Dreyfus, Ashby & Co.*  
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