



DROUHIN • VAUDON

PROPRIÉTÉS DE LA FAMILLE DROUHIN

CHABLIS MONTMAINS PREMIER CRU 2021

100% CHARDONNAY

*Although I've said it before, it's worth repeating:
Drouhin is one of the top producers in Chablis.*

- WineReviewOnline.com



Drouhin & Vaudon
Droufus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



This is the northernmost vineyard in the Joseph Drouhin Chablis Domaine. It is one of the seven Premier Crus due to its excellent exposure and Kimmeridgian soil concentration, giving it the easily recognizable character of Chablis.



Vineyard site:

- In the sixties, when the Chablis vineyards were all but abandoned, Robert Drouhin recognized the potential of this region which had been ravaged by the phylloxera disease a century before.
- He was one of the first Burgundy propriétaires who set about revitalizing the area.

Soil:

- The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago.
- This marine origin gives the wines of Chablis their unique flavour.
- **Drouhin estate:** 1.78 ha. (4.45 acres). Average age of the vines: 28 years.

Viticulture:

- Biological cultivation since 1990 and biodynamic cultivation since 1999.
- Yield: we aim for a lower yield, such as it existed before the new law. This yield is therefore the present maximum yield minus 20%.
- Average yield at the Domaine: 57.68hl/ha (authorized yield for the appellation is now 58hl/ha).

Vinification:

- Harvesting: by hand. Pressing: very slow so as to respect the fruit.
- Juices from the last pressings are not retained.
- **Ageing Type:** stainless steel tank **Length:** 7-8 months.

Tasting note by Véronique Boss-Drouhin: "A fresh and straightforward wine, typical of Chablis. Clear, straw-yellow colour, with green reflections. The complex and mineral nose reveals flavours of citrus and white flowers. Clear-cut impression on the palate. Nice balance between texture and mineral sensations; a wide palette of aromas: citrus, vegetal notes such as asparagus or artichoke; even hints of a marine environment...".

2021 Vintage: Chablis wines are balanced and present a nice acidity. They have a delicious salinity and aromatic precision reminiscent of lemon zest and white honey.

Serving Temperature:
52/53°F.

Cellaring:
2 to 7 years.

Tim Atkins MW
92 Points

