



DROUHIN • VAUDON

PROPRIÉTÉS DE LA FAMILLE DROUHIN

CHABLIS PROPRIÉTÉS RÉSERVE DE VAUDON 2021 100% CHARDONNAY

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



D Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



Vineyard Site: This wine comes from grapes exclusively harvested on the Drouhin Family Properties. These vineyards are mainly situated in the Valley of Vauvillien, not far from the Grand Crus, between the Premier Crus of Montée de Tonnerre and Mont de Milieu.

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:** 27.3 ha. (68.25 acres). Average age of the vines: 24 years.

Viticulture:

- Biological cultivation since 1990 and biodynamic cultivation since 1999.
- Treatment: only authorized products for biological cultivation are used - infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.
- Plantation density: 6,250 stocks/ha.
- Pruning: double Guyot "Vallée de la Marne" (for its resistance to frost).
- 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: 55.13hl/ha (the yield currently authorized for the appellation is now 60hl/ha).

Vinification:

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

Ageing Type:

- In stainless steel tank. Length: 7-8 months.

Tasting note by Véronique Boss-Drouhin: "An elegant wine. Brilliant colour, with hints of green. Typical Chablis nose, where aromas of citrus (lemon) fern and even salty sensations predominate. On the palate: vigorous and lively, but in a soft mode. A lot of finesse and balance".

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:

1 to 7 years.

