

BOURGOGNE BLANC 2022

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.
- the grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

Ageing:

- Remains mixed during 6 to 10 months.
- 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.

2022 Vintage: 2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Serving Temperature: 53-55°F.

Cellaring: 1 to 3 years.

