Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

Côte de Beaune Blanc 2022

Village Wine - 100% Chardonnay

The vineyard site located in the Beaune area, above the city of Beaune. The appellation Côte de Beaune is given to wines coming from vineyards located on top of the hill overlooking the city of Beaune. It should not be confused with the appellation Côte de Beaune-Villages, the latter given to wines coming from several villages of the Côte de Beaune (but not Beaune itself) and blended together. Côte de Beaune-Villages as an appellation is used only for red wines.

History & tradition:
This interesting and unusual wine comes from the estate of Joseph Drouhin on the Côte de Beaune (the slope above Beaune) and some declassified wine from the young vines of the famous Clos des Mouches vineyard. Soil: lay and limestone. The light soil gives great finesse to the wines.

Viticulture:

- Biological cultivation since 1990; biodynamic cultivation a few years later.
- 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.
- Supply: grapes and must purchased from regular suppliers.
- **Drouhin estate:** 2,5ha. (6,2 acres).

Vinification:

- Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.
- Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery.
- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- The wine goes directly into barrels after "débourbage" (decanting of white wine to reduce sediment).

Ageing:

- Type: in barrels (20% in new oak). Length: 12 months. Origin of the wood: French oak forests

Tasting note by Véronique Boss-Drouhin - "A truly delicious and harmonious wine. Pale gold color, very bright. The aromas bring to mind honey, almond and lemongrass (citronella). As the wine matures, intense flavors of grilled hazelnut and almonds are in evidence".

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.

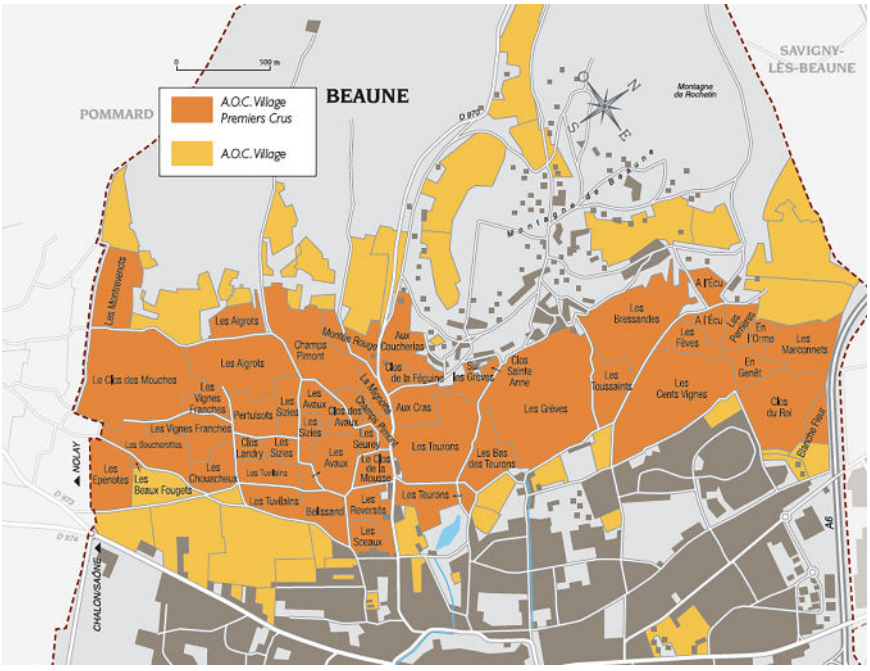
Serving Temperature:

- 53-54°F.

Cellaring:

- 3 to 5 years.

Jancis Robinson
16 Points
A bit of real Côte d'Or savour here. Precise rather than opulent but well balanced. Needs a little more time. Drink 2025 - 2030



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