



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2022 Chassagne-Montrachet Les Embazées

Premier Cru- 100% Chardonnay

The vineyard site is in the South of the Côte de Beaune, Chassagne-Montrachet is one of the villages, together with Meursault and Puligny-Montrachet, making up the celebrated "Côte des blancs" (the slope of the "whites"). The vineyard stretches along the slope close to Santenay.

Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 20-25%. The ageing lasts between 16 to 18 months.

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.

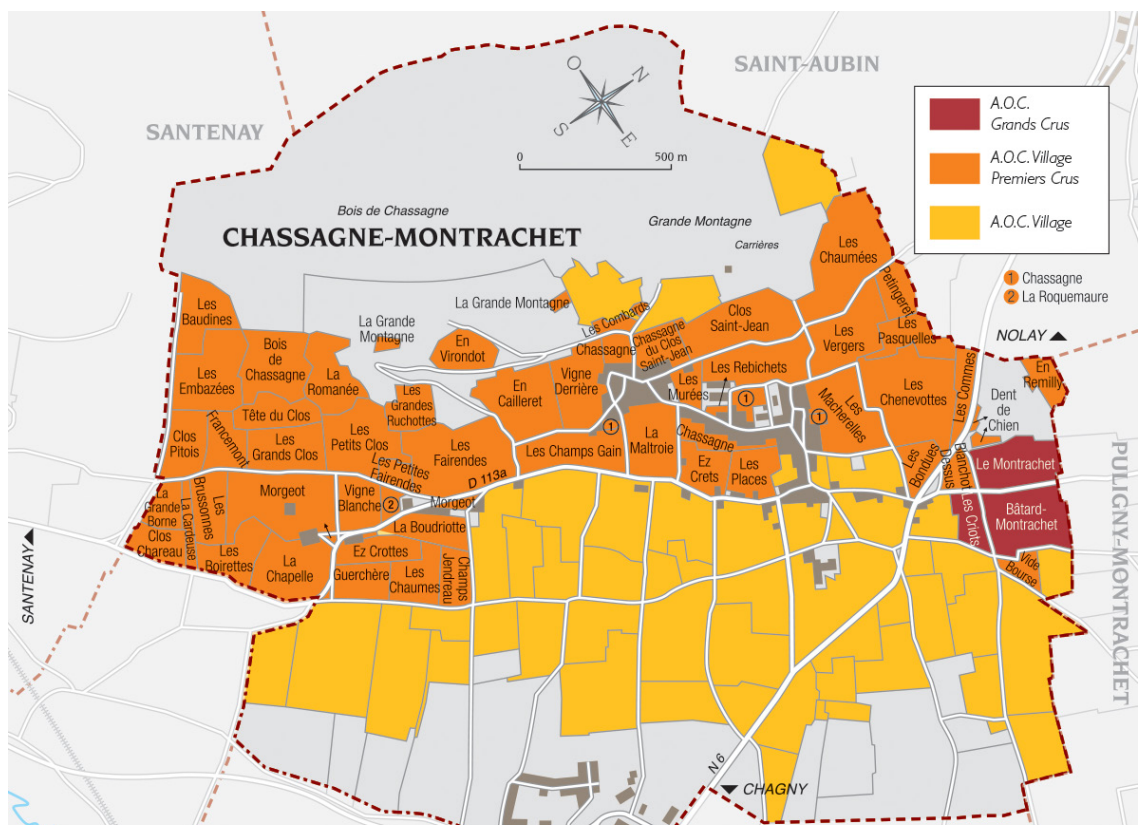
Tasting notes by Véronique Boss-Drouhin:

The wine is bright with a light golden colour. Its aromas, reminiscent of hawthorn, acacia, honeysuckle, evolve toward hazelnut, and after a few years maturing, deliver some hints of honey and ripe pear. On the palate, this opulent wine offers long lasting flavours lingering a long time in the aftertaste.

Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 15 years
- Tasting temp: 55°F

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