

LAFORÊT BOURGOGNE CHARDONNAY 2022

REGIONAL WINE - 100% CHARDONNAY

LaForêt Bourgogne Chardonnay 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.

Véronique Drouhin and the blend of LaForêt -

"As for Chardonnay: Chablis, in the north for the freshness and character, the Côte D'Or for finesse and elegance, the Mâconnais to the south for the charm and fruitiness. With the structure of this blend, LaForêt is a faithful wine, and we rediscover these traits from year to year"

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.
- 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

Full of life! A bouquet of citrus aromas, and then we find honey and vanilla. In the mouth, it's funky, spontaneous, striking. Really charming! Composed like a perfume. We have a good palette of aromas and flavours : Bourgogne Nord Auxerrois, for the freshness and character, Côte d'Or for finesse and elegance, Mâconnais to the south for the charm and fruitiness. With this structure, Laforêt is a faithful wine, and we rediscover these traits from year to year. Laforêt is dressed in a smart casual way to surprise its friends. A concise simplified label, a screwcap, an outer decorated with a whirlwind of bottles... No doubt about it, Laforêt is trendy!

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.

SERVING:

- Aperitif "finger food"? A light (almost) improvised dinner, lunch in a trendy restaurant, LaForêt is always in right place!
- Its a no brainer, LaForêt is at ease everywhere and with everything or almost!
- Chardonnay and sushi, veggie pizza... simple things, a sign of times".

