Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2022 Meursault Perrières

Premier Cru- 100% Chardonnay

The vineyard site is a few kilometers south of Beaune, in the prestigious area known as Côte des Blancs (slope of the whites).

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.
- Vinification: slow pressing in a pneumatic press.
- 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% to 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.

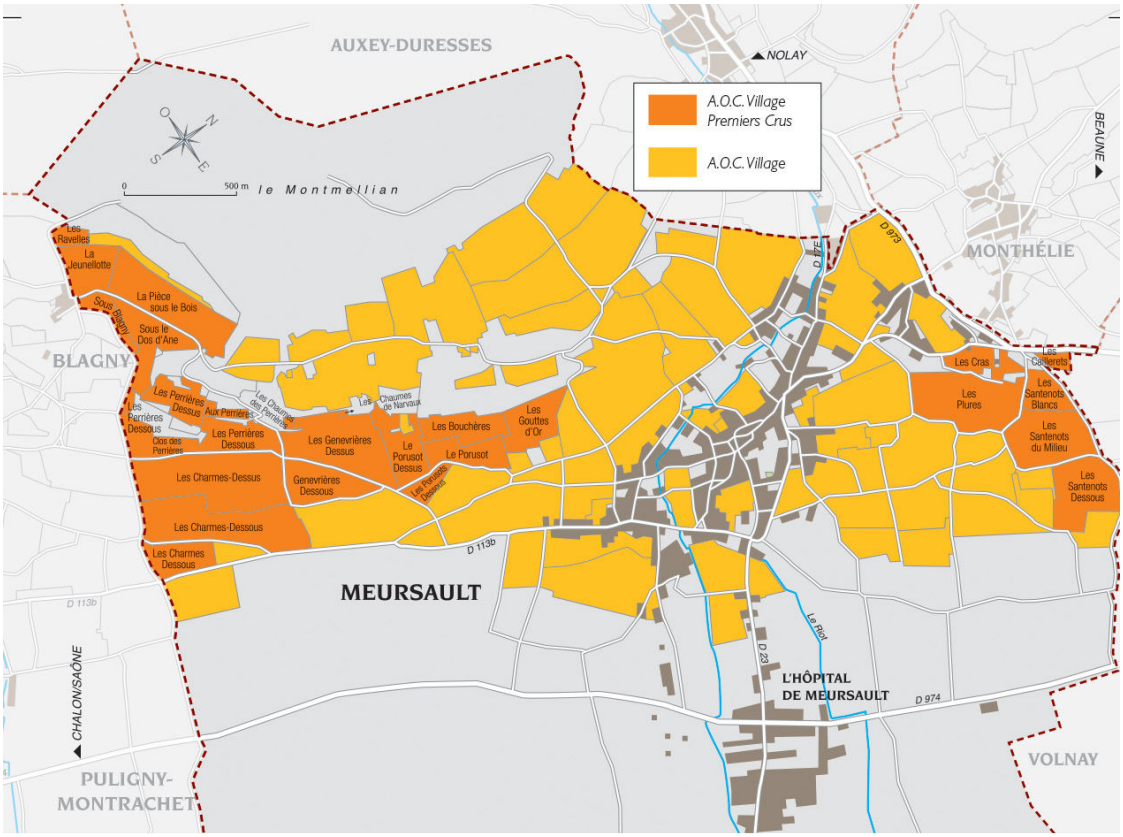
Tasting notes by Véronique Boss-Drouhin:

A complex and generous wine, with a rare elegance. The colour is extraordinarily luminous. On the nose, a palette of interesting and varied aromas: syrup, grilled almond, preserved fruit. In the mouth, a silky and ample texture which does not exclude freshness or lightness. Long on the palate, with flavours recalling grilled bread and fruit jam. Always a consummate example of a white Burgundy, this wine is perfection!

Service

- Cellaring: Optimal consumption: 8 to 10 years. Ageing potential: 15 years
- Tasting temperature: 13°C (55°F)

Click Here For More Information



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