Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2022 Mâcon-Lugny Les Crays

100% Chardonnay

The Mâcon-Lugny appellation area is located in the south of Burgundy. The vineyard "Les Crays" lies in Saint-Gengoux-de-Scissé, 30 km north of Pouilly-Fuissé and 15 km east of Cluny at an altitude of 300m Its western exposure enables to keep some freshness in this warmest part of Burgundy.

History and Tradition:

The oldest signs of vines for the Mâcon-Lugny appellation date from the early part of the tenth century. In 916 some records mention the donation, by the Cluny abbey, of an estate located in Saint-Gengoux-de-Scissé. The origin of the word « Crays » comes from the celtic term « cracos » meaning « stony hill ». This medieval term in Burgundy is associated to stony screes and alluvial cones forming a very good substratum for the vine. It mainly reveals Premier Cru wines, thus among the best terroirs: Les Crais and Les Cras in Marsannay, Les Crâs in Vougeot, Les Crays in Monthelie, Les Criots in Meursault, Les Cras in Beaune, Criots-Bâtard-Montrachet in Chassagne-Montrachet, etc.

The soil:

Clay and chalk dating from the Jurassic era are very favourable to the cultivation of the Chardonnay grape.

Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand or with the grape harvester.
- Vinification: 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:

- 6 to 10 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 reveals an appealing freshness. It combines the maturity of the fruit and freshness over an almost salty structure. It shows a shining colour, a nose reminiscent of flower and peach, and a full mouth with a mineral finish. It can be served with summer salads, raw or grilled fish, tempura, roast chicken, vegetable and prawn wok, goat cheese.

Service

- Cellaring: optimal consumption: 2 to 4 years
- Ageing potential: 5 years
- Tasting temp: 53-54°F

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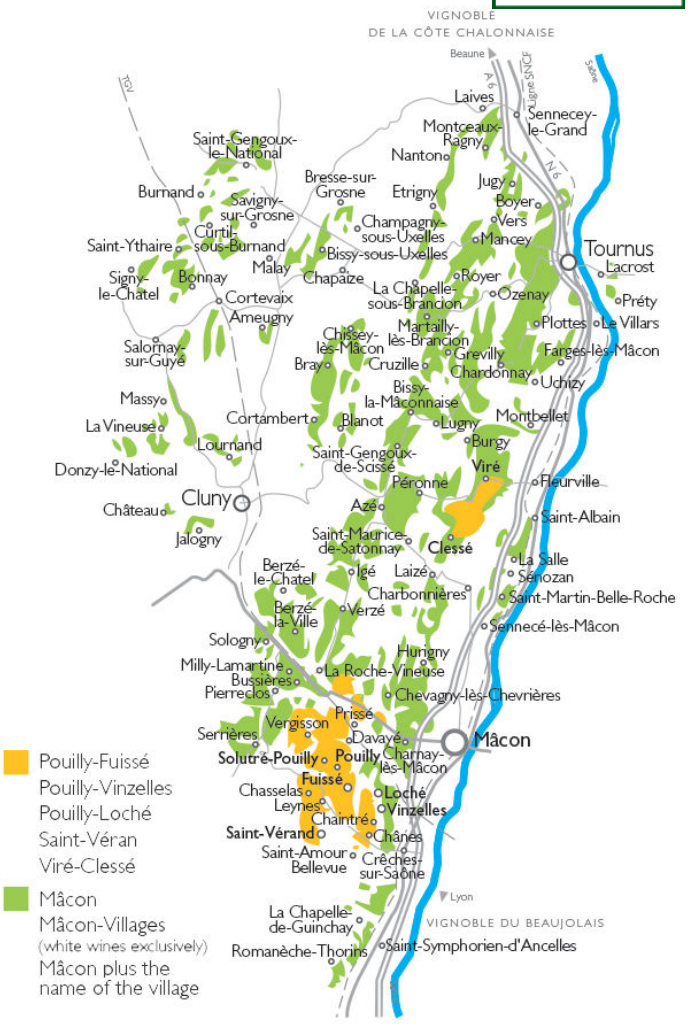

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