



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

POUILLY-VINZELLES 2022

100% CHARDONNAY

Less famous than its neighbor "Fuisse", Vinzelles has been around since Roman times. The production area stretches south of Burgundy in the Mâconnais region, within 10km south-west of Mâcon.



Vineyard Site:

- The vineyard is located at an altitude of 250m (820 feet) on a steep east-facing slope and is dominated by its fortified castle.
- Soil: clay and limestone rich in iron oxide.

Viticulture:

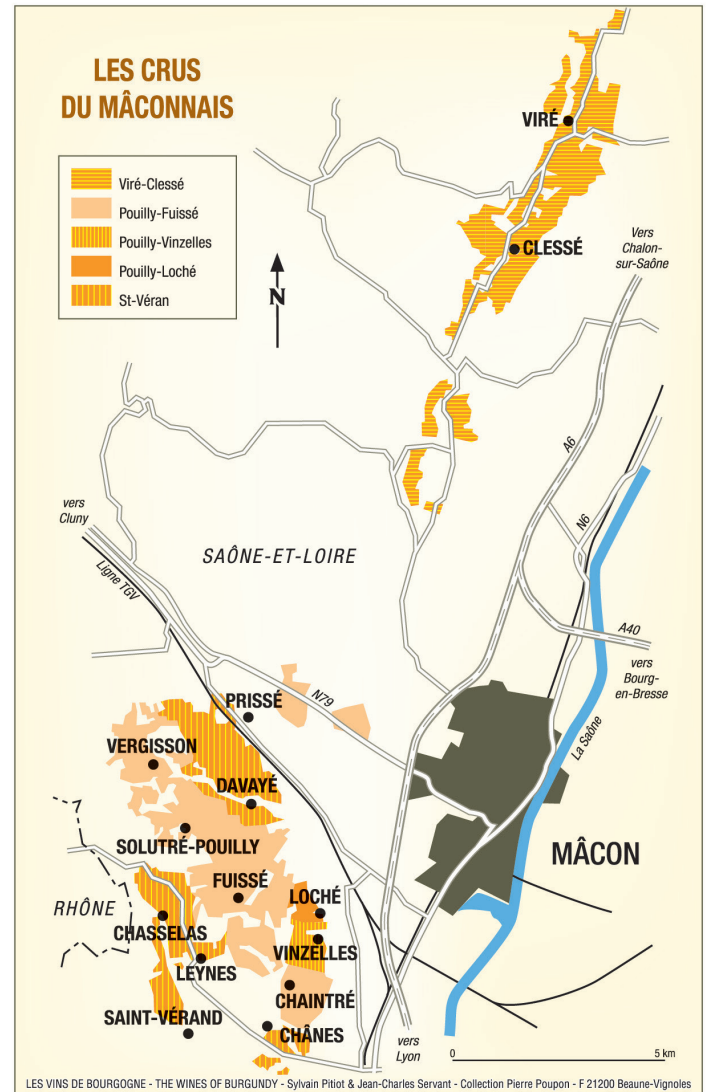
- Plantation density: 8,500 vine stocks/hectare.
- Pruning: typical Mâconnais pruning type.
- Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: exclusive partnership.

Vinification:

- Pressing: very slow so as to respect the fruit.
- Juices from the last pressings are not retained.

Ageing:

- Type: partly in stainless steel vats and partly in oak barrels.
- Length: 6 to 8 months.



Tasting note by Véronique Boss-Drouhin:

"A wine for mere pleasure! Pale yellow colour with numerous bright green reflections. Intense persistent flavours of peach and white flowers harmoniously meshed together. On the palate, the wine is ample, fresh, intense, with reminiscent notes of ripe grapes, almond, fresh hazelnut and cinnamon. The mouth reveals an elegant wine endowed with a good structure".

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: 2 to 5 years.



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