

2022 CHABLIS PREMIER CRU

PREMIER CRU - 100% CHARDONNAY

The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavor.



Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.
- A blend of various Premier Cru parcels from the Domaine (Roncières, Mont de Milieu, Montée de Tonnerre, Moireins).
- They are located on either side of the Serein River, harvested and vinified separately, then assembled. The result is a harmonious whole where each wine brings its own identity.



Harvest:

- Grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification:

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice ferments in stainless-steel vats after settling.

Ageing:

- Ageing in stainless-steel vat during 8 to 10 months.

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2022 Vintage:

The 2022 vintage combines quality and quantity. Despite the very hot conditions of the year, the whites reveal aromas of fresh fruit as well as a nice vivacity. They are well-balanced, with a nice concentration.

Tasting note by Véronique Boss-Drouhin:

A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour. The aromas are reminiscent of lemon, citrus, asparagus...On the palate, the first sip offered is clear-cut and fresh impression, with a nice texture. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honeyed when the wine is more evolved.

Service

- **Cellaring:**
Optimal consumption:
3 to 10 years,
- **Ageing potential:**
10 years,
- **Tasting temp:**
52-53°F

Tim Atkin MW
92 Points

