

2022 CHABLIS MONTMAINS

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 is the northernmost vineyard in the Joseph Drouhin Chablis Domaine.
- It is one of the seven Premier Crus due to its excellent exposure and Kimmeridgian soil concentration, giving it the easily recognizable character of Chablis.



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 fresh and straightforward wine, typical of Chablis. Clear, straw-yellow colour, with green reflections. The complex and mineral nose reveals flavours of citrus and white flowers. Clear-cut impression on the palate. Nice balance between texture and mineral sensations; a wide palette of aromas: citrus, vegetal notes such as asparagus or artichoke; even hints of a marine environment.

Service

- **Cellaring:**
Optimal consumption:
3 to 8 years
- **Ageing potential:**
10 years
- **Tasting temp:**
53°F

