

# 2022 Chablis

## VILLAGE WINE - 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.

### Harvest:

- Grapes harvested by hands or with the grape harvester.

### 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 7 to 10 months.

### 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 fruity wine, easy to drink. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus (lemon or grapefruit); small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes. Pleasant and long aftertaste.

### Service

- Cellaring: Optimal consumption: 2 to 6 years, Ageing potential: 8 years, Tasting temp: 53-54°F**



[Click Here For More Information](#)

