

# 2022 CHABLIS PROPRIÉTÉS RÉSERVE DE VAUDON

## 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 exclusively harvested on the Drouhin Family Properties.
- These vineyards are mainly situated in the Valley of Vauvillien, not far from the Grand Crus, between the Premier Crus of Montée de Tonnerre and Mont de Milieu.



### 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.

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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:

An elegant wine. Brilliant colour, with hints of green. Typical Chablis nose, where aromas of citrus (lemon) fern and even salty sensations predominate. On the palate: vigorous and lively, but in a soft mode. A lot of finesse and balance.

### Service

- **Cellaring:**  
Optimal consumption:  
2 to 6 years,
- **Ageing potential:**  
8 years,
- **Tasting temp:**  
52-53°F

**Tim Atkin MW**  
**89 Points**

