



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

MÂCON-VILLAGES 2022

100% CHARDONNAY

Macon is a large terroir in the south of Burgundy, close to Pouilly-Fuissé. The size of this region allows considerable freedom in selecting wines with different characteristics.



Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.

Viticulture:

- The soil is clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.
- Plantation density: 7,000 vine stocks/hectare.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification:

- Pneumatic pressing, the whites go directly into vats after settling.
- Ageing: Type: the alcoholic fermentation and ageing are carried out in vats during 6 to 10 months.

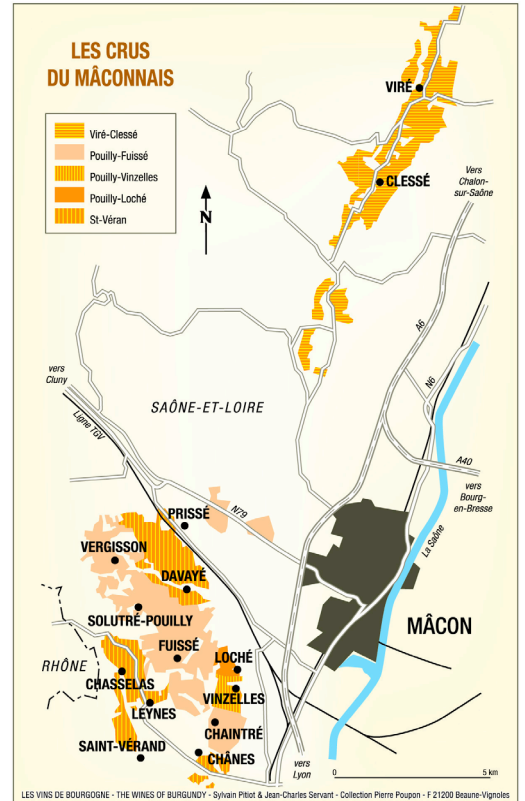
Tasting note by Véronique Boss-Drouhin

“The colour of the wine is bright and limpid. The nose is floral and fruity. Very straightforward and direct on the palate, as if biting into a grape. Fresh and light, with a very pleasant aftertaste”.

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: 1 to 3 years.



Featured in “9 Delicious Burgundy Values at \$50 or Less”

A juicy version, this sports peach, apple and light citrus flavors on a balanced frame.

Open and vibrant, with a moderately long finish.

Drink now. —B.S

Wine Spectator-88 Pts

Dreyfus, Ashby & Co.



Dreyfus, Ashby & Co.
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