



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# POUILLY-FUISSÉ 2022

## 100% CHARDONNAY

*The vineyards of Pouilly and Fuissé (two separate villages) cover the slopes of Solutré and Vergisson, two well-known cliffs serving as backdrop to this magnificent landscape. The soil is clay and limestone from the Jurassic age.*



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:** Yield: purposely low in order to extract all possible nuances from the terroir. Supply: grapes and must purchased from regular suppliers (long term contracts).

**Vinification:** Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained. No artificial yeasts or enzymes are used.

**Ageing:** Partly in SS vats & partly in oak barrels (0% new. Length: 6 to 8 months.

**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.

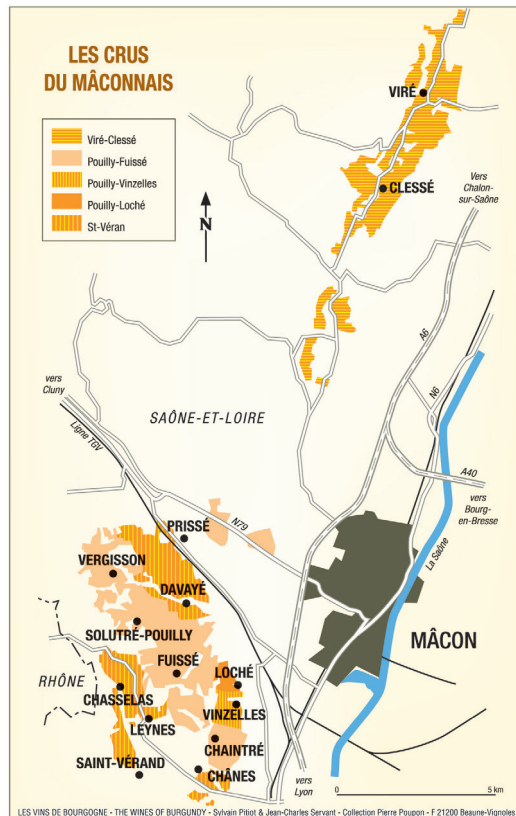
**Tasting note by Véronique Boss-Drouhin**

“A seductive wine and a really nice expression of the Chardonnay grape! The colour is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste”.

**Serving Temp:** 53-54°F. **Cellaring:** 2 to 5 years.

**Also:**  
**John Gilman-90+ Pts.**

*“Maison Drouhin’s 2022 Pouilly-Fuissé is a fine example in the making, with a nice gentle sense of reserve that augurs very well for its evolution in bottle”.*



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

*This is rich, with a tangy citrus edge to the apple, pear and lemon flavors.*

*Lively acidity keeps this focused as it lingers on the finish, echoing lemon, apple and pastry notes.*

**Shows excellent balance and length.**

**Drink now through 2029. - B.S.**

**Wine Spectator-91 Pts**

*Dreyfus, Ashby & Co.*



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PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

