



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



PULIGNY-MONTRACHET 2022

VILLAGE WINE - 100% CHARDONNAY

The vineyard site in the middle part of the Côte de Beaune is famous for its great wines. Puligny-Montrachet, as one of the villages of the Côte des Blancs, is one of these celebrated appellations.

HISTORY & TRADITION:

- Made famous by the illustrious Montrachet Grand Cru vineyard, Puligny has an ancient origin. Puligny may have belonged to a certain Pullius during the Roman empire. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius, a fairly common name at the time).
- Soil: limestone. Mixture of ochre earth and small pebbles.

VITICULTURE:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers with long term contracts.

VINIFICATION:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- No yeasts or enzymes are used. The wine goes directly into barrels after "débouillage" (decanting of white wine to reduce sediment).

AGEING TYPE:

- In barrels (25% in new oak).
- Length: 12 months.

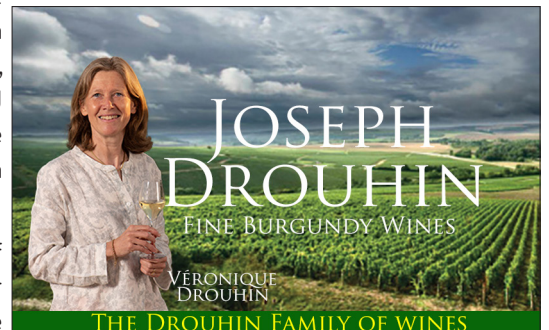
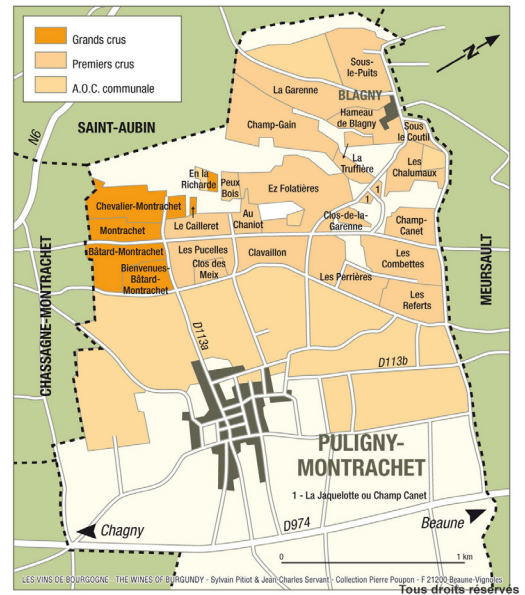
2022 Vintage: 2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Tasting note by Véronique Boss-Drouhin: "A wine of great finesse, distinguished and elegant. The colour is pure and bright, with light glints of white gold. The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palate, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavors, both floral and fruity".

Serving: Temperature: 55°C. **Cellaring:** 4 to 15 years.

Also:

- Wine Advocate-90 Pts,*
- Tim Atkin MW-91 Pts,*
- Jancis Robinson-16.5 Pts,*
- Vinous-89-91 Pts*



2022 PULIGNY-MONTRACHET

Very polished, elegant and subtly fruity, with mineral and toast accents that grow on the palate and linger in the finish.

Light to medium in body, with a bit of grip from acidity in the texture. Drinkable now, but best from 2027.

JAMES SUCKLING-94 PTS

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