



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

SAINT-VÉРАН 2022

VILLAGE WINE - 100% CHARDONNAY

*The vineyard site is at the southern end of Burgundy, just north of Beaujolais.
The appellation Saint-Véran is actually larger than the territory of the commune.*



History & tradition:

- The actual village of Saint-Vérand is spelled differently (note the final “d”).
- Established by decree in 1971, it is the latest appellation in the Mâconnais region.
- Soil: Jurassic limestone, a continuation of the chalky strata found in the Côte d’Or, ideal for growing Chardonnay grapes.

Viticulture:

- Plantation density: 8,500 vine stocks/hectare.
- Pruning: Guyot. 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:

- The grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

Ageing:

- Remains mixed during 6 to 10 months.

Tasting note by Véronique Boss-Drouhin

A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.

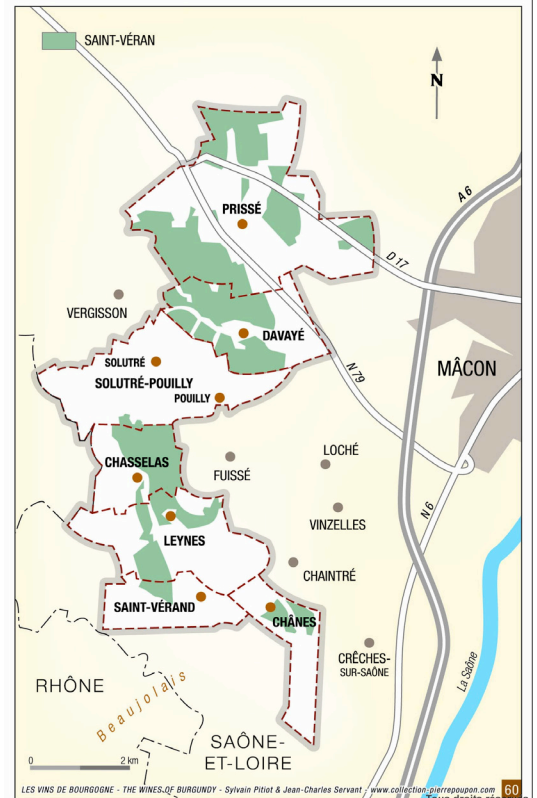
2022 Vintage: 2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a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

Serving Temp: 53-54°F. **Cellaring:** 1 to 3 years.

Also:

John Gilman-90 Pts.

“The 2022 Saint-Véran from Maison Joseph Drouhin is a lovely example of its appellation”.



Value Pick of the Week!

Peach and melon fruit is offset by a bitter citrus note in this tense, well-structured white.

An intense version, with hints of wild herbs and a stony feel on the finish.

Drink now through 2028.

Wine Spectator-91 Pts

Dreyfus, Ashby & Co.



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

