

ROUHI

2023 CHABLIS VAILLONS

PREMIER CRU - 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 harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.
- The Site is very close to the village of Chablis, on the south west side. It is one of the 17 main Premiers Crus due to its excellent exposure and kimmeridge soil concentration, giving it the easily recognizable character of Chablis.



Harvest:

Grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded...

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 8 to 10 months.

2023 Vintage:

2023 stands out as one of the hotest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

Tasting note by Véronique Boss-Drouhin:

A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour with green reflections. On the nose mineral and complex aromas are reminiscent of lemon and white flower, together with vegetal hints such as asparagus or artichoke and marine notes. On the palate, the first impression is clear-cut and sharp. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honey-scented when the wine is more evolved.

Service: Cellaring: Optimal consumption: 3 to 8 years, Ageing potential: 10 years, Tasting temp: 53°F

CHABLIS PREMIER CRU VAILLONS 2023 Joseph Droubin PROPRIETAIRE DU MOULIN DE VAUDON, CHABLIS













DECANTER 90 POINTS

This pale lemon-yellow coloured wine has a pleasant concentration of bright citrus and nectarine fruit upfront that grows more complex with a bit of time in the glass, taking on hints of acacia and oyster shell. The texture is silky and subtle, with enough acidity to draw out the length, but no acerbic qualities at all. This wine should drink well on release but profitably age for at least another five years.

