



## PREMIER CRU - 100% CHARDONNAY

Supply:

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

- 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 in stainless-steel vat during 8 to 10 months.

2023 stands out as one of the hottest 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.

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.

PROPRIETES DE LA

MAISON FONDÉE EN 1820  
CHABLIS VAUDON

FAMILLE DROUHIN

**DROUHIN • VAUDON**

**CHABLIS PREMIER CRU**  
VAILLONS

2023

*Joseph Drouhin*

PROPRIETAIRE DU MOULIN DE VAUDON, CHABLIS

