



# DROUHIN • VAUDON

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PROPRIÉTÉS DE LA FAMILLE DROUHIN



# 2024 CHABLIS PREMIER CRU

## 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.
- A blend of various Premier Cru parcels from the Domaine (Roncieres, Mont de Milieu, Montee de Tonnerre, Moireins).
- They are located on either side of the Serein River, harvested and vinified separately, then assembled. The result is a harmonious whole where each wine brings its own identity.





## 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:

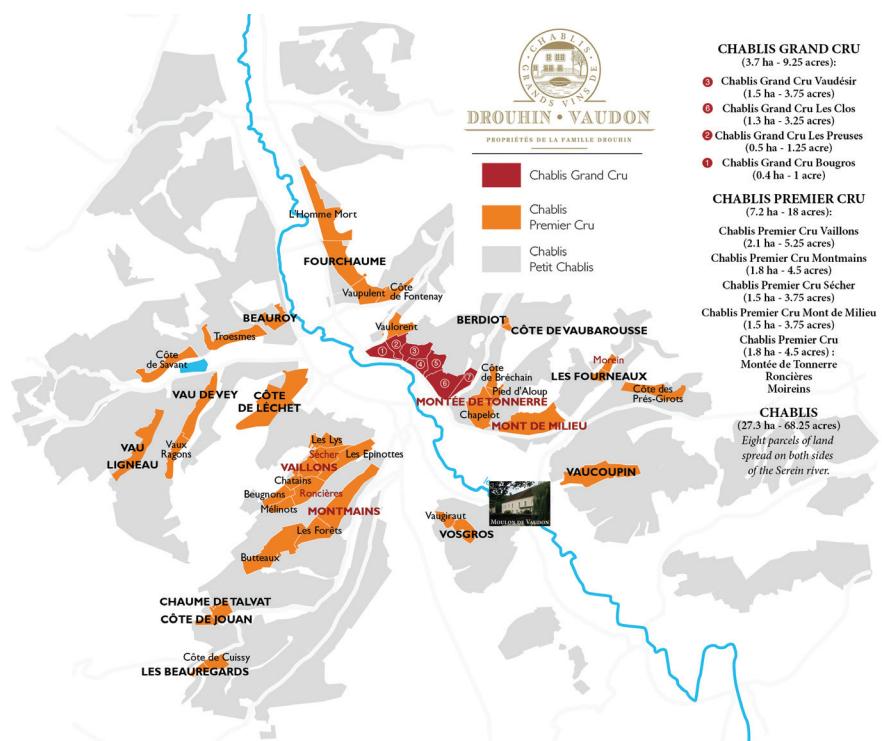
- Ageing in stainless-steel vat during 8 to 10 months.

**2024 Vintage:** Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

**Tasting note by Véronique Boss-Drouhin:** A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour. The aromas are reminiscent of lemon, citrus, asparagus...On the palate, the first sip offered is clear-cut and fresh impression, with a nice texture. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honeyed when the wine is more evolved.

## Service

- **Cellaring:**  
Optimal  
consumption:  
3 to 10 years,
- **Ageing**  
**potential:**  
10 years,
- **Tasting temp:**  
52-53°F



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