



DROUHIN • VAUDON



2024 CHABLIS MONT DE MILIEU

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. Mont de Milieu is located south-east of the Grand Cru area. This plot enjoys higher temperatures and longer sun spell than the other Premiers Crus. The term « Mont de Milieu » refers to an old limit between Burgundy and Champagne regions.

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:

Powerful, rich, rounded and mineral wine. Brilliant yellow colour. Elegant and complex nose. The aromas are reminiscent of citrus as well as white flowers. The wine is harmonious on the palate and develops a nice structure.

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

