

2024 CHABLIS MONTMAINS

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 is the northernmost vineyard in the Joseph Drouhin Chablis Domaine.
- It is one of the seven Premier Crus due to its excellent exposure and Kimmeridgian 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.

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 fresh and straightforward wine, typical of Chablis. Clear, straw-yellow colour, with green reflections. The complex and mineral nose reveals flavours of citrus and white flowers. Clear-cut impression on the palate. Nice balance between texture and mineral sensations; a wide palette of aromas: citrus, vegetal notes such as asparagus or artichoke; even hints of a marine environment.

Cellaring:

Optimal consumption:
3 to 8 years

Ageing potential:
10 years

Tasting temp: 53°F

