



PREMIER CRU - 100% CHARDONNAY

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.



- 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.

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.

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.

3 to 8 years.

10 years,

53°F

