

2024 CHABLIS

VILLAGE WINE - 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.

Harvest:

- Grapes harvested by hands or with the grape harvester.

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 7 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 fruity wine, easy to drink. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus (lemon or grapefruit); small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes. Pleasant and long aftertaste.

Service

- Cellaring:** Optimal consumption: 2 to 6 years, **Ageing potential:** 8 years, **Tasting temp:** 53-54°F

