



2024 MÂCON-VILLAGES

100% CHARDONNAY

Macon is a large terroir in the south of Burgundy, close to Pouilly-Fuissé.

The size of this region allows considerable freedom in selecting wines with different characteristics.



Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.

Viticulture:

- The soil is clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.
- Plantation density: 7,000 vine stocks/hectare.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification:

- Pneumatic pressing, the whites go directly into vats after settling.
- Ageing: Type: the alcoholic fermentation and ageing are carried out in vats during 6 to 10 months.

Tasting note by Véronique Boss-Drouhin

"The colour of the wine is bright and limpid. The nose is floral and fruity. Very straightforward and direct on the palate, as if biting into a grape. Fresh and light, with a very pleasant aftertaste".

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.

Serving Temperature: 53-54°F.

Cellaring: 1 to 3 years.

