



2024 POUILLY-FUISSÉ

100% CHARDONNAY

The vineyards of Pouilly and Fuissé (two separate villages) cover the slopes of Solutré and Vergisson, two well-known cliffs serving as backdrop to this magnificent landscape. The soil is clay and limestone from the Jurassic age.



D Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



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: Yield: purposely low in order to extract all possible nuances from the terroir. Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification: Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained. No artificial yeasts or enzymes are used.

Ageing: Partly in SS vats & partly in oak barrels (0% new. Length: 6 to 8 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 seductive wine and a really nice expression of the Chardonnay grape! The colour is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste".

Serving Temp:

- 53-54°F.

Cellaring:

- 2 to 5 years.

