

Joseph Drouhin

Chablis Half 2022



TASTING NOTE

Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasised by a sprinkling of salt.

VITICULTURE

Joseph Drouhin owns 6.3 ha (15.75 acres) in the Valley of Vauvillien, between Mont de Milieu and Montée de Tonnerre 1er Crus. The Kimmeridgian limestone, rich in tiny marine fossils from an ancient seabed, imparts Chablis' unique flavour. Vines average 24 years old.

VINIFICATION

After being harvested by hand the pressing is very slow to respect the fruit. Ageing is in older oak barrels for 12 months.

FOOD MATCHING

A great pairing with chilli crab linguine, trout rillettes with fresh herbs or shellfish.

SIZE	37.5cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7170622
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.17
TOTAL ACIDITY	3.6g/l Tartaric
RESIDUAL SUGAR	1.1g/l
SKU	H7170622