



DESCRIPTION

Full of life! A bouquet of citrus aromas, and then we find honey and vanilla. In the mouth, it's funky, spontaneous, striking. Really charming!. Aperitif for finger food? A light (almost) improvised dinner, lunch in a trendy restaurant? Véronique Drouhin about LaFôret: "We have a good palet of aroma's and tastings: Bourgogne Nord Auxerrois for freshness and character, Côte d'Or for finesse and elegance, Mâconnais of the south for its charmes and fruitiness.

VINIFICATION

Supply: grapes and must purchased from regular suppliers. Press: pneumatic press. "Débourbage": decanting of white wine to reduce sediment. Stainless-steel vats (7 to 8 months). One to two year old barrels for the wines of higher provenance. Part of the wine is aged in oak barrels, and that changes a lot. Why? Because the marriage with oxygen happens more gently (as said by Véronique Drouhin!). Result: the wine is not overly woody but is rich in aromas". Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Country: France
Area: Bourgogne
Color: White
Category: Wine
Flavor profile: Fruity,Mild,Soft