

JOSEPH DROUHIN, MONTAGNY PREMIER CRU



DESCRIPTION

An attractive white wine, light pale in colour. Aromas of Golden apple, fresh almonds, fern and a touch of citrus. On the palate, the first impression may be lively and well defined, but a sensation of roundness soon follows. The aftertaste is long and flavourful; elegant and delicious aromas of compote.

VINIFICATION

Supply: grapes and must are purchased from vineyard owners who are trusted supply partners. Very slow pressing, to respect the fruit. The juices from the last pressings are not used. The wine goes directly into barrels after "débouillage" (decanting of white wine to reduce sediment). Type: in barrels (20% in new oak). Length: 6 to 8 months.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Joseph Drouhin
Country: France
Region: Côte Chalonnaise
Area: Bourgogne
Color: White
Category: Wine
Flavor profile: Elegant, Rich, Full Bodied
Alcohol percentage: 13