



Joseph Drouhin

Laforêt Bourgogne Chardonnay

2021

SERVICE



Cellaring

Optimal consumption: 2 to 4 years
Ageing potential: 5 years



Tasting temperature

12/13°C (53-55°F)

Grape variety

Chardonnay

Vineyard

Site: Laforêt Bourgogne Chardonnay is made with the Chardonnay grape coming from the whole of Burgundy. It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.

History & tradition: in the 1970s, Robert drouhin (Véronique's father) created « the Burgundy to unveil Burgundy ». His idea: the diversity of different terroirs and the elegance of the Drouhin style. He chose grapes from parcels situated near the top of the slopes, high up, close to the forest. He is a nature lover and so called his wine « Laforêt » (the forest in French). He then set out to conquer the market and fortune favoured him.

The name Laforêt is synonymous with quality. Joseph Drouhin takes great care in selecting the various cuvées.

Soil: clay and limestone.

Tasting

par Véronique Boss-Drouhin

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!

Composed like a perfume. We have a good palette of aromas and flavours : Bourgogne Nord Auxerrois, for the freshness and character, Côte d'Or for finesse and elegance, Mâconnais to the south for the charm and fruitiness.

With this structure, Laforêt is a faithful wine, and we rediscover these traits from year to year.

Laforêt is dressed in a smart casual way to surprise its friends. A concise simplified label, a screwcap, an outer decorated with a whirlwind of bottles... No doubt about it, Laforêt is trendy!



Vintage

The vagaries of the 2021 vintage have greatly affected yields, resulting in one of the smallest harvests Burgundy has ever seen. The whites are less opulent than previous vintages; they are well-balanced with lovely aromatics without excessive extravagance.

Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands or with the grape harvester.

Vinification: the grapes are pressed with a pneumatic press. After settling, the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

Ageing: remains mixed during 6 to 10 months.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is 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.