



Joseph Drouhin

Mâcon-Lugny Les Crays 2021

Grape Variety :
Chardonnay

Vineyard

Site: the Mâcon-Lugny appellation area is located in the south of Burgundy. The vineyard "Les Crays" lies in Saint-Gengoux-de-Scissé, 30 km north of Pouilly-Fuissé and 15 km east of Cluny at an altitude of 300m Its western exposure enables to keep some freshness in this warmest part of Burgundy.

History and Tradition : the oldest signs of vines for the Mâcon-Lugny appellation date from the early part of the tenth century. In 916 some records mention the donation, by the CLUNY abbey, of an estate located in Saint-Gengoux-de-Scissé. The origin of the word "Crays" comes from the celtic term "cracos" meaning "stony hill". This medieval term in Burgundy is associated to stony screes and alluvial cones forming a very good substratum for the vine. It mainly reveals "premiers crus" wines, thus among the best terroirs: Les Crais and Les Cras in Marsannay, Les Crâs in Vougeot, Les Crays in Monthelie, Les Criots in Meursault, Les Cras in Beaune, Criots-Bâtard-Montrachet in Chassagne-Montrachet, etc.

The soil: clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.

Viticulture

Plantation density: 7,000 vine stocks/hectare.

Pruning: Guyot

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.

Ageing

In stainless steel vats during 6 to 8 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.

Tasting note by Véronique Boss-Drouhin

"The wine reveals an appealing freshness. It combines the maturity of the fruit and freshness over an almost salty structure. It shows a shining colour, a nose reminiscent of flower and peach, and a full mouth with a mineral finish. It can be served with summer salads, raw or grilled fish, tempura, roast chicken, vegetable and prawn wok, goat cheese".

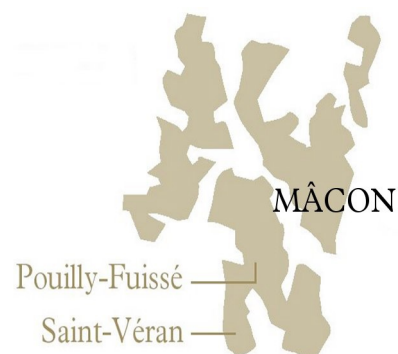
Vintage

The wines of the Mâconnais area offer a floral aromatic expression on a fresh structure. They are very pleasant right now.

Serving

Temperature: 12/13°C (53-54°F).

Cellaring: 1 to 3 years.



LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that



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bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

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.