



Joseph Drouhin

Bourgogne blanc 2010

Grape Variety :
Chardonnay

Vineyard

Site: Bourgogne white 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: Joseph Drouhin takes great care in selecting the various cuvées.

Soil: clay and limestone.

Viticulture

Plantation density: 10,000 vine stocks/hectare.

Pruning: Guyot.

Yield: 61 hl/ha, purposely low in order to extract all possible nuances from the terroir.

Vinification

Supply: grapes and wine purchased from regular suppliers.

Press: pneumatic press.

"Débourbage": decanting of white wine to reduce sediment.

Ageing

Stainless-steel vats (7 to 8 months).

One to two year old barrels for the wines of higher provenance.

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.

Tasting note by Véronique Boss-Drouhin

"Fruity and full of life. This is a classical white Burgundy and a good entry level wine for Burgundy in general. The colour is golden yellow, with a greenish glint. The aromas are reminiscent of fresh grape and green almond. Elegant texture".

Vintage

The wines are pure. They show style and elegance. The good balance between mellowness and acidity provides a lot of freshness and enhances their fruitiness and character.

Serving

Temperature: 12/13°C (53-55°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 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



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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.