



Joseph Drouhin

Chassagne-Montrachet Clos Saint-Jean 2014 Premier Cru

Grape Variety :
Chardonnay

Vineyard

Site: located in the South of the Côte de Beaune, Chassagne-Montrachet is one of the villages, together with Meursault and Puligny-Montrachet, making up the celebrated "Côte des blancs" (the slope of the "whites"). The vineyard stretches at mid-slope, west of the village.

History & tradition: the name comes from "cassanos", a Celtic word used for a place where oak trees grow; "rchet" means a poor, dry, infertile soil, a paradox when thinking of the richness of the Chassagne-Montrachet wines!

Soil: complex soil, made up of marl, limestone, yellow or red clay, scree and gravel; these soils are mostly light.

Viticulture

Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.

Pruning: Guyot.

Yield: 52hl/ha, low on purpose to limit the production of each vine stock.

Supply: grapes and must purchased from regular suppliers.

Vinification

Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.

No yeasts or enzymes are used. The wine goes directly into barrels after "débourbage" (decanting of white wine to reduce sediment).

Ageing

Type: in barrels (25% in new oak).

Length: 12 months.

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

"Bright golden colour. Aromas of exotic fruit evolving with age towards grilled almond hints. Elegant and well-balanced. Good persistence on the palate".

Vintage

2014 is a seductive vintage, quite similar to 2012 and 2010. In Côte de Beaune the wines offer a nice tension. The nuances of the terroirs are enhanced.

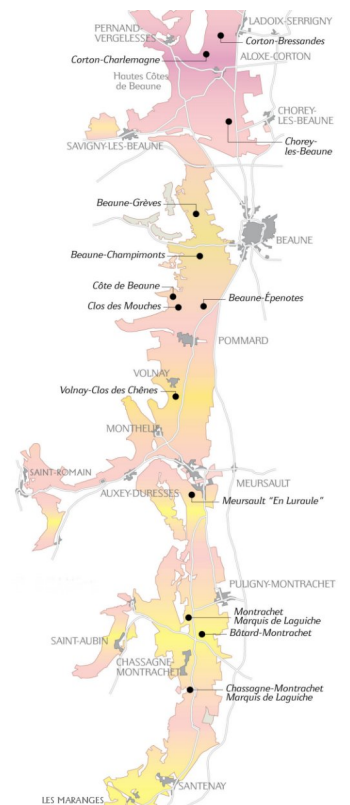
Serving

Temperature: 13°C (55°C).

Cellaring: 4 to 15 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





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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.