



Joseph Drouhin

Corton 1996 Grand Cru

Grape Variety :
Pinot Noir.

Vineyard

Site: Corton and the other Corton vineyards (such as Corton Bressandes) are the only red Grand Crus of the Côte de Beaune. They are located on the hill of Corton, clearly visible from miles around and capped by low-growing oak trees. The vines are on a rather steep slope with a good south-east exposure.

History & tradition: the name comes from "curtis" (the word for an estate in Gallo-Roman times) and Othon, the Emperor who owned this vineyard. Since the wine travels well, it soon acquired great fame around the world.

Soil: a mixture of clay and small rocks create a well-drained soil where the roots of the pinot noir grape have to dig very deep in order to find water and nutrients.

Viticulture

Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: 39 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: grapes provided by regular supply partners.

Vinification

Maceration:

maceration and vinification take 2 to 3 weeks indigenous yeasts maceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

Ageing

Type: in barrels (20% in new oak).

Length: 14 to 18 months.

Origin of the wood: French oak forests.

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. 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

"Its colour is rather deep, its nose powerful and verging on candied fruit and spices when maturing. It has good structure in the mouth, without harshness. A good Corton must have "gras" (a velvety texture) to counterbalance tannin and acidity. On the palate, it recalls the candied fruit present in the nose. Very long and persistent, it ends on a very complex note".

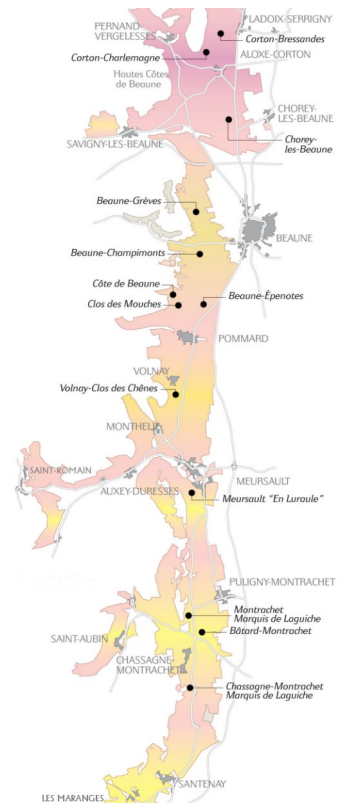
Vintage

Good red-tile colour and structure. They are still a little closed and are evolving slowly. They should be decanted if to be consumed in the near future. Their ageing potential is still 2 to 5 years.

Serving

Temperature: 16°C (61-62°F).

Cellaring: 5 to 27 years.





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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 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.