



# Joseph Drouhin

## Meursault Genevrières 2018 Premier Cru

Grape Variety :  
Chardonnay

### Vineyard

Site: a few kilometers south of Beaune, in the prestigious area known as Côte des Blancs (slope of the whites). This Premier Cru vineyard is located south-west of the village, in the southern part of the Meursault appellation.

History & tradition: the etymology of the appellation derives from "genevrier" (juniper), a shrub with prickly needles and purple berries which enjoys the limestone soils of the region.

Soil: limestone and clay.

### Viticulture

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

Pruning: Guyot.

Yield: 45hl/ha, low on purpose to limit the production of each vine stock.

Supply: grapes and must purchased from regular suppliers (long-term contracts).

### 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 "débourage" (decanting of white wine to reduce sediment).

### Ageing

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

Length: 12 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.

Follow-up: barrel by barrel.

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

"Meursault Premier Cru Genevrières reveals a nice pale yellow colour. The nose, concentrated and elegant, is reminiscent of almond, warm bread just out of the oven, then, fine spice and finally grilled dried fruit.

The mouth, both ample and generous, develops aromas of vanilla mingling with citrus notes. Very long aftertaste".

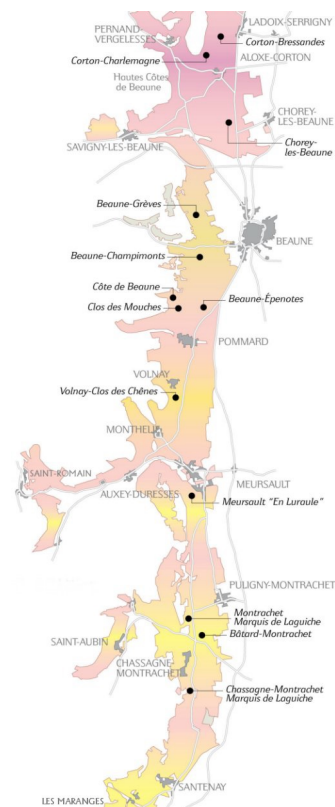
### Vintage

Exceptional weather conditions gave a very healthy crop of high quality. White wines show a very pleasant balance. They deliver aromas of flowers and ripe fruits.

### Serving

Temperature: 13°C (55°C).

Cellaring: 8 to 25 years.





*Joseph Drouhin*

Meursault Genevrières 2018  
Premier Cru

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.