



Joseph Drouhin

Montagny 2020 Premier Cru

Grape Variety :
Chardonnay.

Vineyard

Site: one of the four communes of the Côte Chalonnaise, also known as Region of Mercurey. Montagny is the southernmost appellation. The vineyards are planted on a series of hills in the shape of a horseshoe.

Soil: limestone and clay.

Viticulture

Planting density: 10 000 stocks per hectare.

Pruning: Guyot.

Yield: 57 hl/ha, low on purpose, in order to reveal every nuance from the terroir.

Vinification

Supply: grapes and must are purchased from vineyard owners who are trusted supply partners. Very slow pressing, to respect fruit. The juices from the last pressings are not used.

The wine goes directly into barrels after "débouillage" (decanting of white wine to reduce sediment).

Ageing

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

Length: 6 to 8 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

"An attractive white wine, slightly pale in colour. Aromas of Golden apple, fresh almonds, fern and a touch of citrus, emanate without restraint. On the palate, the first impression may be lively and well defined, but a sensation of roundness soon follows. The aftertaste is long and flavourful; elegant and delicious aromas of compote (stewed fruit) can also be discerned".

Vintage

The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness.

The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

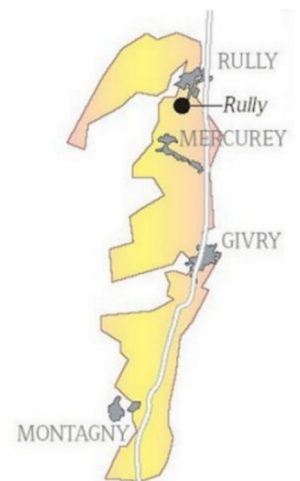
Serving

Temperature: 13°C (55°C).

Cellaring: 2 to 5 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



CÔTE CHALONNAISE



Joseph Drouhin

Montagny 2020
Premier Cru

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.