



# Joseph Drouhin

## Puligny-Montrachet Champ Canet 2007 Premier Cru

Grape Variety :  
Chardonnay

### Vineyard

Site: the middle part of the Côte de Beaune is famous for its great wines. Puligny-Montrachet, as one of the villages of the "Côte des Blancs", is one of these celebrated appellations. Puligny-Montrachet Champcanet is a Premier Cru vineyard located under Chalumaux, in the northern part of the appellation, next to Meursault. The soil is very rocky and the vineyard enjoys a maximum of sunshine.

History & tradition: Puligny may have belonged to a certain Pullius during the Roman Empire. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius, a fairly common name at the time). The name "Champcanet" is the name of a former owner of this part of vineyard : Canet.

Soil: limestone; mixture of brown earth and pebbles.

### Viticulture

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

Pruning: Guyot.

Yield: 48hl/ha, low on purpose to limit the production of each vine stock.

Supply: grapes and must purchased from regular suppliers with 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

"Full of elegance. The colour is pale yellow, with a tinge of gold. The nose develops fine aromas of white flower, fresh almond and peach. With age, these aromas evolve towards "fruit confit" (preserved fruit) or hazelnut. Its velvety texture on the palate, combined with a distinct mineral taste, confers a beautiful balance".

### Serving

Temperature: 13°C (55°C).

Cellaring: 3 to 15 years.





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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.