



Joseph Drouhin

Rully Premier Cru 2005 Premier Cru

Grape Variety :
Chardonnay.

Vineyard

Site: at the gates of the Côte d'Or, a few kilometers south of Santenay; this appellation is part of the Region of Mercurey.

History & tradition: the village of Rully is ancient; the land may have been cleared first by a Roman whose name was Rubilius.

Soil: secondary age limestone layers, in the continuation of Mercurey.

Viticulture

Planting density: 10,000 stocks per hectare.

Pruning: Guyot.

Yield: 51 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 wine goes directly into barrels after "débourage" (decanting of white wine to reduce sediment).

Ageing

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

Length: 8 to 10 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

"The Rully Premier Cru has a green tinted golden colour. With great finesse, the subtleties of flavours are ranging from "hedge flowers" (acacia, hawthorn, honeysuckle) to violet, lemon and white peach. Then, the time shows honey, quince, dried fruit. On the palate it is fruity, round, fat and long, with freshness and elegance".

Vintage

Pretty, bright golden yellow colour. This is a consistent and attractive vintage: the aromas are ripe, more like mature fruit than flowers, with notes of honey and roasted hazelnut. Very attractive as a whole.

The acidity level is lower than 2004. The natural alcoholic degree is slightly higher than usual but does not give any heaviness to the wines. The aromas are quite long on the palate and well defined, with some complexity.

Ready to drink. 2005 is less exotic than 2003 and as true to type as 2004 was. In fact, there is more resemblance with 2002, or even 1989.

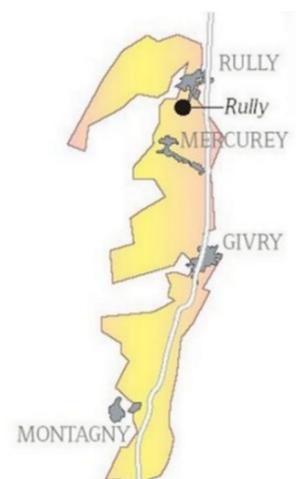
Serving

Temperature: 13°C (55°C).

Cellaring: 2 to 6 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



CÔTE
CHALONNAISE



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Rully Premier Cru 2005
Premier Cru

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.