



Joseph Drouhin

Givry 2016

Grape Variety :
Pinot Noir.

Vineyard

Site: in southern Burgundy, 10 km from Châlon-sur-Saône.

History & tradition: the story goes that it was the favorite wine of French King Henry IV.

Soil: limestone; excellent south east or due south exposure.

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: low on purpose, in order for the grapes to reveal every nuance.

Grape Supply: grapes are purchased from 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 to a wine but should never be detrimental to its finesse and typical character.

Ageing

Type: in barrels (10% in new oak).

Length: 12 to 15 months.

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

"A round and seductive wine, appreciated by all wine connoisseurs. With its lively and bright colour, it has intense fruity aromas reminiscent of gooseberry and black currant, evolving towards spicy nuances as the wine gets older. On the palate, there is a nice balance between texture and finesse, with firm but refined tannins. Long and enticing aftertaste, with flavors of very ripe fruit".

Vintage

The 2016 crop was low in quantity but its quality provides a nice surprise.

The mature grapes gave deep ruby-coloured wines displaying notes of black fruit mingled with hints of violet and spices.

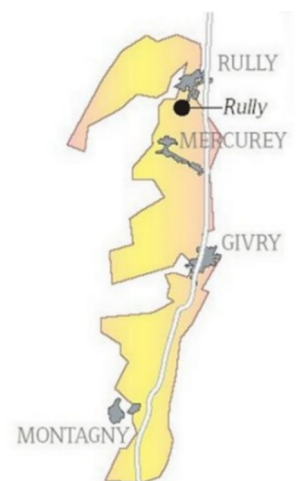
The palate is round and generous.

The wines are typical of their terroir.

Serving

Temperature: 15°C (58°C).

Cellaring: 2 to 6 years.



CÔTE
CHALONNAISE



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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.