



# Joseph Drouhin

## Meursault 2017

Grape Variety :  
Chardonnay.

### Vineyard

Site: a few kilometers south of Beaune, in the celebrated terroir of Côte des Blancs (Slope of the Whites).

History & tradition: Meursault is certainly one of the oldest villages in Burgundy. The camp of Mont Milan, above the present village, was erected and settled in Neolithic times (2,500 BC), before being occupied by the Gauls (500BC) and then the Romans. It was finally abandoned for the present location of the village built during the Gallo-Roman period, at which time the name Muris Saltus (Meursault) was given to it.

Soil: different types of soil are found: deep and colorful around the village, clearer and lighter at mid-slope and nearly white and very rocky in the upper reaches of the appellation.

### Viticulture

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

Pruning: Guyot.

Yield: 49hl/ha, low on purpose to limit the production of each vine stock.

Supply: grapes and must purchased from regular suppliers.

### 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.

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

"A refined wine, well appreciated in the whole world. A beautiful golden colour and a great aromatic palette: honey, linden flower ("tilleul"), hazelnut butter, sometimes even chamomile or hawthorn. On the palate, a silky roundness. Long on the aftertaste, with flavours of yellow plum and gingerbread".

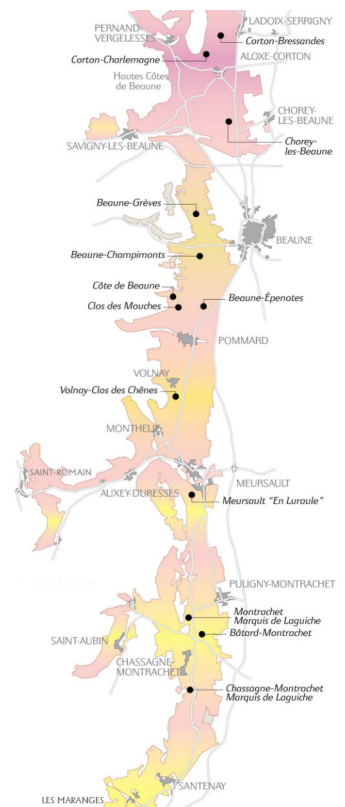
### Vintage

The wines from the Côte d'Or had excellent levels of maturity, good sugar/acid balance and a satisfactory health status. The potential degrees were normal to high. We took advantage of the excellent state of the grapes to use indigenous yeasts during alcoholic fermentations. They lasted about 3 weeks during which we practiced light "batonnage" (lees stirring). The oak ageing is very soft, the lees are of good quality and the ageing will continue in good conditions.

### Serving

Temperature: 13°C (55°C).

Cellaring: 4 to 15 years.





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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.