



# Joseph Drouhin

## Rully blanc 2019

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.

Area of the Drouhin Domaine: 1,2ha. (3 acres).

### Viticulture

Biological cultivation since 1990; biodynamic cultivation a few years later.

Vine stocks: "sélection massale" done in our own nursery (propagating new vine stocks from a number of selected vines) but also from clones of recognized quality.

Soil maintenance: manure, white wood, sometimes guano (seabird manure used as fertilizer). Soil is ploughed either by tractor or by horses in order to prevent spreading of weeds.

Treatment: only authorized products for biological cultivation are used - infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.

Plantation density: from 10,000 to 12,500 stocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: we aim for a lower yield, such as it existed before the new law. This yield is therefore the present maximum yield minus 20%.

### Vinification

Supply: grapes and must are purchased from vineyard owners who are trusted supply partners.

Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.

Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery.

Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.

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

### Ageing

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

Length: 6 to 8 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.

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.

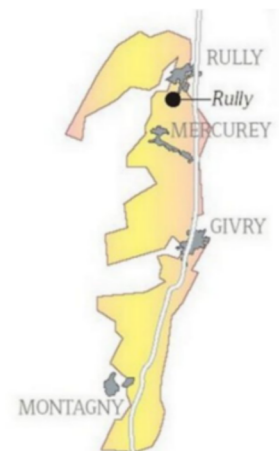
### Tasting note by Véronique Boss-Drouhin

"A wine full of charm! The colour is a beautiful white gold, with a ravishing purity and brilliance. The aromas are fresh and fruity, with nuances of broom shrub (genêt), almond and delicious preserved citrus notes. On the palate, it is fresh and elegant. A long and delicious aftertaste makes for a lasting impression".

### Vintage

Nature has given us splendid grapes in 2019 but little volume.

These wines are gracious, delicate and full of freshness. They are typically the type of wines we will always enjoy drinking and sharing.



CÔTE  
CHALONNAISE



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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 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.