

Joseph Drouhin



L'ÉLÉGANCE NATURELLE DES GRANDS BOURGOGNES

The Joseph Drouhin signature is linked to: Elegance, Charm, Complexity and Pleasure with strong ties to their Heritage and the New Spirit of the fourth generation.

The Joseph Drouhin Style

"Making wine is art, like sculpture : giving shape to nature, interpreting the finest nuances of terroir, respecting the soul of each vintage, creating elegance and pleasure. The Burgundian soil expresses itself through the vine. We strive to reveal its most hidden and subtle message".

Joseph Drouhin's Estate

Drouhin's sizeable estate in Chablis, Côte d'Or and Côte Chalonnaise is the foundation of their philosophy and the inspiration for their knowledge and expertise. For more than a century, Drouhin's grapes come from vineyards that have been meticulously selected owing to their perfect exposition, unique character and reputation. They own 74 acres on the Côte d'Or and, of those, 77% are Premiers and Grand Crus. They also own 93 acres in Chablis, 30% of which are Premiers & Grands Crus. They recently purchased 8 acres in the Côte Chalonnaise. About 60% in volumes of Joseph Drouhin premium wines (Premiers & Grands Crus) are from their own estates.

"Listen to Nature"

For many years now, Joseph Drouhin has been experimenting with biodynamic methods. They are convinced that keeping the integrity of the fruit is the only way to express the soul of the vineyards. They carefully protect the grapes at each step of the harvest and through vinification. Maison Joseph Drouhin avoids all viticultural practices that may harm the mineral diversity of the soil, and for the organic integrity of the vine itself. The soil receives every possible care in order to create a favorable milieu for the vine to grow.

CHOREY-LES-BEAUNE

Directly North of Beaune, Chorey is a tiny village surrounded by Savigny-les-Beaune, Aloxe-Corton and Ladoix. This small appellation mainly produces red wines, exclusively from Pinot Noir. The soil is made of clay and limestone. The wine is often sold under the more common appellation of Côte-de-Beaune Villages. Joseph Drouhin owns vineyards in Chorey. As in the rest of his estate, the viticultural practices remain traditional: no weed killers are used and ploughing is the only method. At the time of harvest, the grapes are hand-picked and brought in small crates to the cellars in Beaune. They are partially destemmed. The juice ferments in small open wooden fermenters. The maceration lasts for 10 to 18 days, depending on the quality of the grapes. The new wine goes through malolactic fermentation in wood, then is racked off its lees. It ages for 15 to 18 months in oak barrels. Chorey is a light, supple, very moderately tannic wine. Its color is of medium depth and its fine aroma is reminiscent of cherries and raspberries. Chorey needs a fine but not sophisticated cuisine: roasted poultry, grilled meats and soft cheeses such as Reblochon or Brie.

UPC - 750ML 0 12086 51561 3



Veronique, Philippe, Frederic
and Laurent Drouhin



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JOSEPH DROUHIN - FINE WINES FROM BURGUNDY



Regional Wines & Chalonnais et Mâconnais

LAFORËT BOURGOGNE CHARDONNAY

Made from 100 % Chardonnay grapes, picked by hand, coming from all over Burgundy. It derives its bouquet and taste from various “terroirs”; its general character from Mâcon, its crispy structure from Chablis, its body from Rully, Chassagne and Puligny-Montrachet depending on certain vintages, and its overall nascent complexity from the young vines of Joseph Drouhin’s own “Crus”. Generally, Laforêt has a bright and golden-green hue. The wine is very aromatic, full of life and fruit. It has fresh and crispy notes, with crushed grapes and almond flavors. There is no residual sugar. This is a wine to enjoy young, served at 52°-54° F, alone as an aperitif or with any light meat or seafood. **UPC - 750ML 0 12086 31331 8**

LAFORËT BOURGOGNE PINOT NOIR

Grapes are selected from different vineyards, generally from the Côte de Beaune. They are handpicked and then brought to the Drouhin cellars “en Chavet”, on the outskirts of Beaune. The destemmed grapes ferment in open wooden vats or stainless steel fermenters. The total fermentation and maceration last for about 16 days. Part of the wine is aged in barrels, part in stainless steel tanks so that the wine can acquire more complexity and keep its fruitiness. The hue is usually a brilliant ruby-garnet color. The nose offers effusive aromas of crushed berries (raspberry, redcurrant and blackcurrant come to mind). On the palate, the wine is full of charm and very pleasant to drink: fresh and fruity berry flavors with light and elegant tannins. The alcoholic content is generally around 12.5%. There is no residual sugar. It is not a wine to cellar for many years. Drink it when young, up to two or three years. We suggest serving Laforêt at 59-61° F. Easy to match with food, it will be best with assorted delicatessen, poultry, white meat, “au gratin” dishes, roasted meat and soft cheese. **UPC - 750ML 0 12086 51131 8**

MAÇON-VILLAGES

Mâcon is a large area located in the Southern part of Burgundy, next to Pouilly-Fuissé. The clay and limestone soil of the Jurassic era found in this region is well suited for the Chardonnay grape variety. The grape juice ferments in stainless-steel fermenters at a rather low temperature. Bottling is done early in the spring following the harvest. Mâcon-Villages is a flowery, fruity wine with a clear and brilliant hue. It has a crisp, medium body, a clean, lean acidity, and a very pleasant finish. It is a perfect accompaniment to full flavored fish dishes and charcuterie. Also try it alone as an aperitif. As with other white wines, Mâcon-Villages should be served chilled but not cold. It is meant to be enjoyed when young, the wine being at its best after one or two years of aging.

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SAINT-VERAN

Established by decree on January 6th, 1971, it is the latest appellation in the Mâconnais region. Its Jurassic chalky soil, a continuation of the limestone strata found in the Côte d’Or, is ideal for growing Chardonnay grapes. Picked by hand, the grapes (100% Chardonnay) are gently pressed. Bottling is usually done in the spring following harvest. Saint-Véran is very close stylistically to Pouilly-Fuissé, with its golden green hue, its intense fruity, flowery nose and its refreshing flavors. It can be enjoyed very young, two to three months after bottling. Give it one or two more years to fully appreciate its complexity. 52 to 56°F is the correct temperature to serve a Saint-Véran. It marries well with hors d’oeuvre, delicately flavored charcuterie, oysters, mussels and any other shellfish.

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POUILLY-FUISSE

Every year a careful selection of several cuvées of Pouilly-Fuissé is made. Brought to the winery in Beaune, the wine matures in the cellars before being bottled in the spring. Pouilly-Fuissé has an emerald-golden hue. It is usually very brilliant. The bouquet is seductive: floral and fruity with a dominance of ripe fruit and fresh almonds. After some time in the bottle, Pouilly-Fuissé develops a lovely, complex bouquet. On the palate, the wine is round and dry. As such, it is a



12 X 750 ml - 15,3 kg

Saint-Veran is now in screwcap and has an attractive stand up shipper!

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nice expression of Chardonnay. Although Pouilly-Fuissé can be enjoyed young after one or two years of age, it can be left a few years in the cellar, provided that it comes from a good vintage. The wine should be served at 54 to 58°F. It goes well with shellfish, fish, quenelles, white meats in creamy sauce, poultry and sweetbreads.

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RULLY BLANC

Joseph Drouhin now owns 7.5 acres of vineyards in Rully and buys grapes as well as juice. From now on, organic farming has been implemented. The fermentation and the aging of the wines take place in their cellars in Beaune.

Buying grapes (instead of already made wine) is preferable since it allows tight control on the quality and yield of the crop. The grapes are always picked by hand and then gently pressed. The juice ferments in barrels, a small percentage being of new oak. A few weeks after the malolactic fermentation is completed, the wine is racked off its lees. After several months of aging in barrels (7 to 8 months), the wine is bottled. Rully is a delicious white Burgundy wine which resembles the whites from the Côte de Beaune: a luminous, golden green color, a toasty, fruity nose, a refined, elegant body with floral and cinnamon notes. This exquisite wine, which goes so well with delicate fish and most shellfish, is also an excellent value.

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Beaujolais Region

BEAUJOLAIS-VILLAGES

This is where the Gamay grape is king. The type of pruning used in Beaujolais is called "gobelet": no wires between the vines; each plant grows by itself, independently from the others. Maison Joseph Drouhin has always been deeply involved with the Beaujolais region and was a pioneer when, in the early fifties, they were the first to bottle and ship Beaujolais Nouveau. As for Beaujolais Villages, it is a careful selection of various "terroirs" and microclimates, all contributing to make this wine synonymous with charm and conviviality. It has a bright purple color, a very intense nose, reminiscent of violets, peonies and red berries. On the palate, it has a silky smoothness, and its delicious fruit lingers for a long time. Beaujolais Villages is very versatile with all kinds of food, especially simple and flavorful dishes such as hors d'oeuvre, charcuterie and white meats.

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The Chablis Region

Robert Drouhin fell in love with Chablis on his first visit to the area. Since it is now possible to control frost and to cultivate steep slopes with tractors, it became clear to him that what was happening in Côte d'Or could be successfully duplicated in Chablis. After painstaking research involving study of ancient maps, conversations with old vigneron and tasting of old bottles from abandoned terroirs, he was able to locate the best parcels, especially those located in the valley of Vauvillien. Today, Joseph Drouhin owns 40 hectares (100 acres), with a sizeable portion in the Grands Crus (7 acres) and Premiers Crus (17 acres). It is important to note that the Drouhin domain is strictly located within the historical boundary of the appellation.

CHABLIS

Chablis is still a difficult region for the winemaker. The climate is continental, hot in summer and cold in winter. Frosts are frequent. In spite of all these hardships, Robert Drouhin is adamant to keep the yields in his vineyards as low as possible by pruning very short. At harvest time, the grapes are pressed at Joseph Drouhin's own winery in Chablis. The juice is then brought to the cellars in Beaune. The plain Chablis ferments in stainless steel tanks under controlled temperature. After 7 to 8 months of aging, the wine is bottled. The color of Chablis is pale straw with green tinges. There is a fruity and fragrant nose, reminiscent of mint leaves and, at times, lemongrass. It is generally medium to full bodied with a characteristic flinty aftertaste. Chablis usually ages 5 to 8 years. It is excellent served as an aperitif or with seafood, such as oysters, shellfish, and fish.

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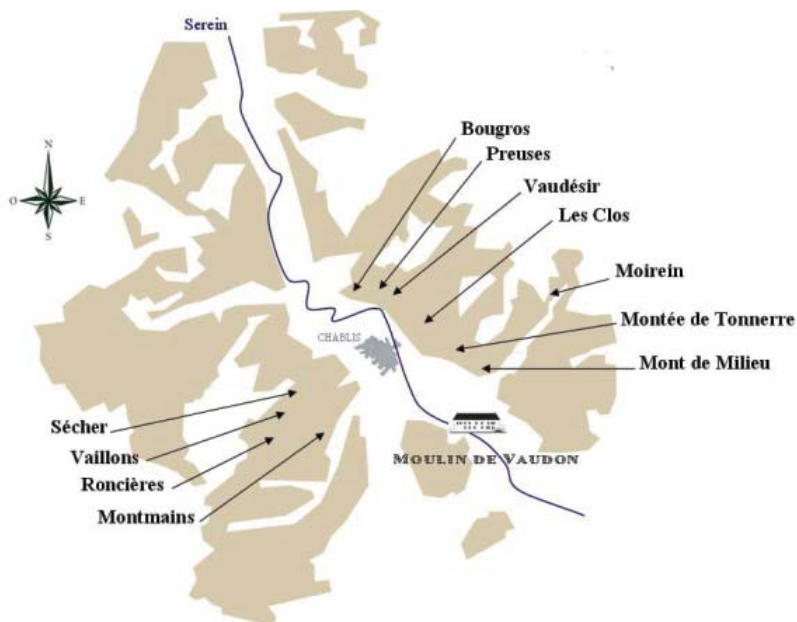


The Parlement above Drouhin's cellars



The Grand Cru hillside in Chablis

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CHABLIS DOMAINE DE VAUDON

Nestled between two Premier Crus (Mont de Milieu and Montée de Tonnerre) is the Vallée de Vauvillien, entirely owned by Joseph Drouhin. After many years of closely following, studying and tasting the wines of his estate, Robert Drouhin realized that the moment had come to produce a Chablis of great breed and finesse from the best parcels: Domaine de Vaudon. The vines are pruned short so as to have low yield. In keeping with the time honored Chablis tradition, berries are pressed very gently, the fermentation is as slow as possible; the wine is left to age a few months in oak barrels. Domaine de Vaudon is a Chablis of great elegance and finesse. A luminous greenish hue, floral aromas with a touch of spice and a light and balanced concentration spell a Chablis at its highest level of quality.

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CHABLIS PREMIER CRU

Pruning is very short in order to keep the yields as low as possible. The grapes come from three famous Premier Cru vineyards: Vaillons, Montmains and Sécher. At harvest time, the

grapes are hand-picked, then carefully pressed. The juice ferments in barrels and stainless steel tanks. After 7 to 8 months of aging, the wine is bottled. Chablis Premier Cru has very attractive and intense aromas reminiscent of coriander, orange, lemon and many other intriguing flavors. Generous, round and long on the palate, it is also full bodied with refreshing vivacity. The wine can be kept 7 to 8 years in the cellar, or even more in a good vintage. It is also pleasant at 3 or 4 years of age.

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VÉRO PINOT NOIR

Quality French wine created and presented in a way most American consumers have come to expect. A simple, evocative label. An understandable name. A clear indication of what's in the bottle. With a real story about a family that has been making wine for over a hundred years.

Véronique Drouhin brings to Véro a knowledge of the American palette, gained by experience with the award-winning wines of Domaine Drouhin Oregon. The idea is, quite simply, to do with her family's wines from France what she has been doing with her wine from Oregon: Create a great wine specifically for American wine-drinkers.

Véro Pinot Noir is a red Burgundy, easy to drink and understand.

Varietal: 100% Pinot Noir

Assemblage : Véro Pinot Noir is Véronique Drouhin's personal selection of different wines coming from her favorite regions in Burgundy. It can be called the perfect example of a classic Red Burgundy and exemplifies:

- the elegance of Volnay
- the subtlety of aromas of the Hautes Côtes
- the seductive red berry flavors of Chorey-les-Beaune or Rully
- the charm and structure of Chambolle-Musigny

Tasting Notes : Pretty red color, with bright ruby tones. Very pleasant bouquet reminiscent of cherry and ripe raspberry, with a peppery note in the background. Good balance with pleasant roundness and freshness; supple and refined tannic structure. On the palate, flavors of wild blackberries and raspberries dominate, with some undertones of licorice. After a little more aeration, there is a round and harmonious sensation as the wine then evolves towards all kinds of delicious red berry flavors.

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