



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# POUILLY-FUISSÉ 2020

100% CHARDONNAY

*The vineyards of Pouilly and Fuissé (two separate villages) cover the slopes of Solutré and Vergisson, two well-known cliffs serving as backdrop to this magnificent landscape. The soil is clay and limestone from the Jurassic age.*



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.

#### Viticulture:

- Plantation density: 8,500 vine stocks/hectare.
- Pruning: Guyot
- Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

#### Vinification:

- Pressing: very slow so as to respect the fruit.
- Juices from the last pressings are not retained. No artificial yeasts or enzymes are used.

#### Ageing:

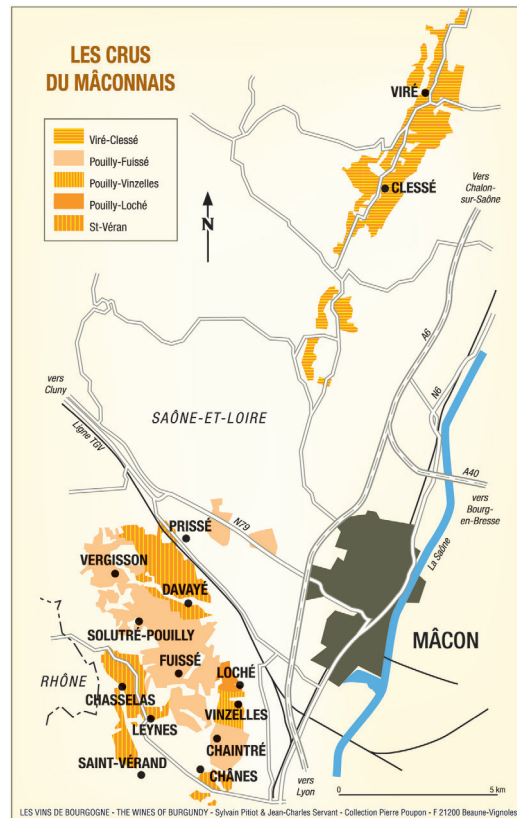
- Type: partly in stainless steel vats and partly in oak barrels (0% new oak).
- Length: 6 to 8 months.
- Throughout the ageing process, decisions are taken only after careful tasting evaluation.

#### Tasting note by Véronique Boss-Drouhin -

“A seductive wine and a really nice expression of the Chardonnay grape! The colour is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste”.

**Serving Temperature:** 53-54°F.

**Cellaring:** 2 to 5 years.



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*Joseph Drouhin*  
**2020**  
**Pouilly-Fuisse**

*The texture here, verging on creamy, sets the stage for the peach, lemon cake and pastry flavors. Bracing acidity keeps it focused and balanced, extending the finish and echoing the lemon element. Drink now through 2024*

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