



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# 2020 MEURSAULT PERRIÈRES

PREMIER CRU- 100% CHARDONNAY

The vineyard site is a few kilometers south of Beaune,  
in the prestigious area known as Côte des Blancs  
(slope of the whites).



*Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



### History & tradition:

At the center of the Meursault appellation. The vineyards were given their names at a very early time, according to the general aspect of the land or the type of vegetation which grew there. This is why we find names such as “génévriers” (juniper trees), “tilleuls” (linden trees), or “Perrières” (stony soil).

Soil: poor soil, with outcrops of dry, chalky layers.

### Viticulture:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Pruning: Guyot. Yield: 45hl/ha, low on purpose to limit the production of each vine stock.
- Supply: grapes and must purchased from regular suppliers (long-term contracts).

### 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: In barrels (25% in new oak). Length: 12 months. Origin of the wood: French oak forests.

### Tasting note by Véronique Boss-Drouhin

“A complex and generous wine, with a rare elegance. The colour is extraordinarily luminous. On the nose, a palette of interesting and varied aromas: syrup, grilled almond, preserved fruit. In the mouth, a silky and ample texture which does not exclude freshness or lightness. Long on the palate, with flavours recalling grilled bread and fruit jam. Always a consummate example of a white Burgundy, this wine is perfection!”

**Serving Temperature:** 55°F. **Cellaring:** 8 to 25 years.

**2020 Vintage:** The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

