

# BOURGOGNE BLANC 2020

## REGIONAL WINE - 100% CHARDONNAY



### Vineyard Site:

- Bourgogne white is made with the Chardonnay grape coming from the whole of Burgundy.
- It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.

### History & tradition:

- Joseph Drouhin takes great care in selecting the various cuvées.
- Soil: clay and limestone.

### Viticulture:

- Plantation density: 10,000 vine stocks/hectare.
- Pruning: Guyot.
- Yield: 61 hl/ha, purposely low in order to extract all possible nuances from the terroir.

### Vinification:

- Supply: grapes and must purchased from regular suppliers.
- Press: pneumatic press.
- “Débourbage”: decanting of white wine to reduce sediment.

### Ageing:

- Stainless-steel vats (7 to 8 months).
- One to two year old barrels for the wines of higher provenance.
- 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

“Fruity and full of life. This is a classical white Burgundy and a good entry level wine for Burgundy in general. The colour is golden yellow, with a greenish glint. The aromas are reminiscent of fresh grape and green almond. Elegant texture”.

**Serving Temperature:** 53-55°F.

**Cellaring:** 1 to 3 years.

