

*Domaine Drouhin*

OREGON

*French Soul, Oregon Soil*

## 2023 DOMAINE DROUHIN OREGON CHARDONNAY ARTHUR

Drouhin Family Estate Chardonnay, Dundee Hills, OR

*Beginning with the 2019 vintage, Arthur is now a strict barrel selection.  
As always, Véronique's goal is for Arthur to be equivalent to a premier cru wine.*



### About:

Our Chardonnay Arthur is produced from 100% Dijon clones, grown on the Drouhin Family Estate in the Dundee Hills of Oregon. First planted in 1990, the low yields of these vines and their early ripening ability have been a perfect match for our climate and soils. Arthur, named for Véronique's son, is a wine that captures the bright, crisp acidity and mineral character of the vineyard, balanced with richness and lovely length.

### Winemaking:

- Our Chardonnay was hand-picked into small totes, and then whole-cluster pressed.
- It was partly fermented in French Oak barrels to reveal the complexity of the fruit through the slow breathing process that happens in wood.
- The rest was fermented and aged in stainless steel to keep the vibrancy and fruitiness.
- Véronique then blended these two portions to create a wine of a more delicate nature—Arthur.
- To Véronique, it's as if one brought together elements of a pure Chablis and an elegant Meursault.



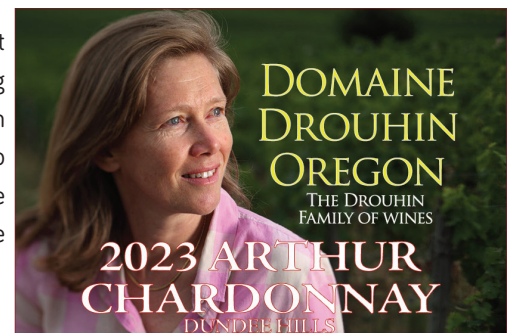
Arthur & Véronique

### 2023 Vintage:

In 2023, budbreak was unusually late, starting on April 30. Next came an unexpected heat surge and minimal rainfall, a lasting pattern which compressed the period from budbreak to bloom to less than 45 days (a record)! Our vineyards adapted well to these surprises, and when harvest started on September, the fruit looked great. Towards the end of the month, we saw some significant rains. The overall harvest concluded on October 5.

### Véronique's Tasting Notes:

Our 2023 Chardonnay Arthur offers freshness, complexity and gorgeous flavors – a combination of our specific place in the Dundee Hills and well-loved vines that were planted 30 years ago. Right up front, the nose opens with clear notes of orange orchard, lemon, green apple, and a hint of baking spice. On the palate, a delightful minerality intertwines with flavors of citrus, baked apple and honeysuckle. Drinking beautifully now, this Chardonnay should be something to behold over the next 7-10 years.



**PAUL GREGUTT'S NW WINE GUIDE  
95 POINTS**

*"All the right components are there – juicy tangerine and other citrus, crisp apples, a gentle wash of barrel toast and a pillowy burst of meringue".*

*Dreyfus, Ashby & Co.*



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

