



# Joseph Drouhin

## Saint-Véran 2013

Grape Variety :  
Chardonnay.

### Vineyard

Site: at the southern end of Burgundy, just north of Beaujolais. The appellation Saint-Véran is actually larger than the territory of the commune.

History & tradition: the actual village of Saint-Vérand is spelled differently (note the final "d"). Established by decree in 1971, it is the latest appellation in the Mâconnais region.

Soil: Jurassic limestone, a continuation of the chalky strata found in the Côte d'Or, ideal for growing Chardonnay grapes.

### 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: in stainless steel vats

Length: 6 to 8 months

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is 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

"A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate".

### Vintage

Low quantity but good quality.

The colour is pale yellow and crystal-clear.

The palate shows subtle aromas of fruit (peach, pear) over hints of fresh almonds and honey.

The wines are mineral and the first attack is lively.

Acidity and richness mingle to reveal an harmonious structure.

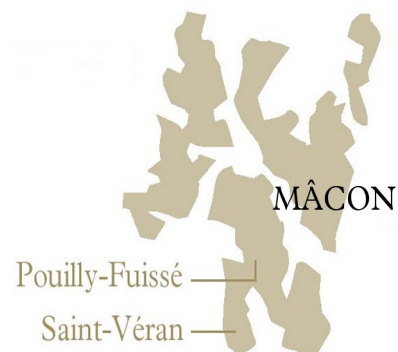
### Serving

Temperature: 12/13°C (53-54°F).

Cellaring: 1 to 3 years.

LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.





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Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

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.