

JOSEPH DROUHIN CHASSAGNE-MONTRACHET BLANC 2014



WINEMAKER VINTAGE NOTES

2014 is a seductive vintage, quite similar to 2012 and 2010. In Côte de Beaune the wines offer a nice tension. The nuances of the terroirs are enhanced.

WINEMAKING NOTES

Pressing is done very slowly, 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 in order to reduce sediment). Aged for 12 months in 25% new oak barrels.

APPEARANCE, AROMA AND TASTING NOTE

A generous and elegant wine. Light golden colour, it offers an intense nose of flower, brioche and candied lemon aromas, evolving towards nuances of grilled hazelnut and spice as the wine matures. On the palate, the wine is straightforward, with a nice texture and finesse. It has a long aftertaste where floral and gingerbread notes dominate.

WINE INFORMATION

Country:	France
Region:	Burgundy
Sub Region:	Côte de Beaune
Wine Type:	White Wine
Producer:	Joseph Drouhin
Wine Name:	Chassagne-Montrachet Blanc
Vintage:	2014
Principle Grape (%):	Chardonnay (100)
Closure:	Cork
Organic:	Yes
Vegetarian:	Yes
Vegan:	Yes
ABV (%):	13.00
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Antonio Galloni:	90 points
Jancis Robinson:	16.5 points
Tim Atkin:	93 points