



VINIFICATION

Pressing: very slowly to respect fruit. Juices from the last pressing are not used. No yeasts or enzymes are used. The wine goes directly into barrels after "débouillage" (decanting of white wine to reduce sediment). Type: in barrels (25% in new oak). Length: 12 months.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Joseph Drouhin
Country: France
Region: Meursault
Area: Bourgogne
Color: White
Category: Wine
Flavor profile: Powerful, Rich, Full Bodied