



Joseph Drouhin

Chassagne-Montrachet Morgeot Marquis de Laguiche 2018 Premier Cru

Grape Variety :
Chardonnay.

Vineyard

Site: south of the Côte de Beaune, not too far from the city of Beaune. It is one of the famous villages of the "Côte des Blancs" producing great white wines (the others are Meursault and Puligny-Montrachet).

History & tradition: the vineyard (2.26 ha - 5.65 acres) is on a gradual slope. Some old buildings, partially ruined, are found at mid-slope - the Abbey of Morgeot. It had two owners: men of prayer and men of the sword: monks from the abbey and the Laguiche family. During the French Revolution, the abbey was ruined but the estate of the Laguiche family was spared and remains to this day.

Soil: marl and limestone.

Viticulture

Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.

Pruning: Guyot.

Yield: 52hl/ha. Low on purpose to limit the production of each vine stock.

Vinification

Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.

Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery.

Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.

The wine goes directly into barrels after débourage (decanting of white wine to reduce sediment).

Ageing

Type: in barrels (20% in new oak).

Length: 12 months.

Origin of the wood: French oak forests.

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

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

"This is a wonderful occasion to savour a great wine. Admirable light golden colour. Intense and elegant aromas come to the fore : hawthorn, apricot notes, evolving towards hints of blond tobacco. As the wine ages, there are nuances of dried fruit and rare spices. A silky texture and a subtle touch of tannin give a true personality to the wine. Remarkable aftertaste. A great white Burgundy!"

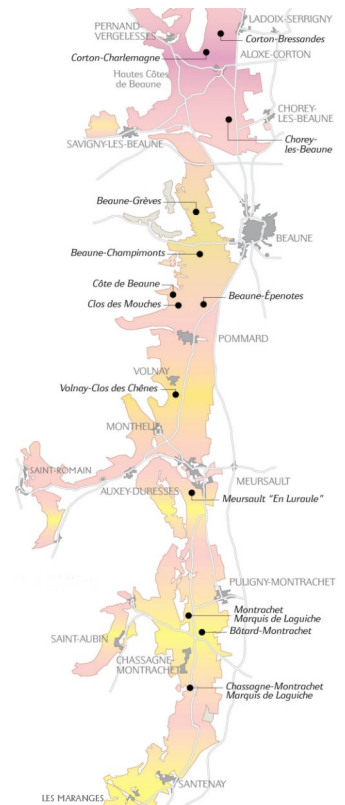
Vintage

Exceptional weather conditions gave a very healthy crop of high quality. White wines show a very pleasant balance. They deliver aromas of flowers and ripe fruits.

Serving

Temperature: 13°C (55°F).

Cellaring: 7 to 20 years.





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Premier Cru

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.

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.