



Joseph Drouhin

Laforêt Bourgogne Chardonnay 2016

Grape Variety :
Chardonnay.

Vineyard

Site: LaForêt Bourgogne Chardonnay is made with the Chardonnay grape coming from the whole of Burgundy. It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.

History & tradition: in the 1970s, Robert drouhin (Véronique's father) created "the Burgundy to unveil Burgundy". His idea: the diversity of different terroirs and the elegance of the Drouhin style. He chose grapes from parcels situated near the top of the slopes, high up, close to the forest. He is a nature lover and so called his wine "LaForêt" (the forest in French). He then set out to conquer the market and fortune favoured him".

The name LaForêt (pronounced "La-fo-ray") is synonymous with quality. Joseph Drouhin takes great care in selecting the various cuvées.

Soil: clay and limestone.

Viticulture

Plantation density: 10,000 vine stocks/hectare.

Pruning: Guyot.

Yield: 61 hl/ha, purposely low in order to extract all possible nuances from the terroir.

Vinification

Supply: grapes and must purchased from regular suppliers.

Press: pneumatic press.

"Débourbage": decanting of white wine to reduce sediment.

Composed like a perfume. Véronique Drouhin and the blend of LaForêt.

"We have a good palette of aromas and flavours. Bourgogne Nord Auxerrois, for the freshness and character, the Côte d'Or for finesse and elegance, the Mâconnais to the south for the charm and fruitiness.

With this structure, LaForêt is a faithful wine, and we rediscover these traits from year to year".

Ageing

Stainless-steel vats (7 to 8 months).

One to two year old barrels for the wines of higher provenance.

Part of the wine is aged in oak barrels, and that changes a lot. Why? Because the marriage with oxygen happens more gently (as said by Véronique Drouhin!). Result: the wine is not overly woody but is rich in aromas".

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

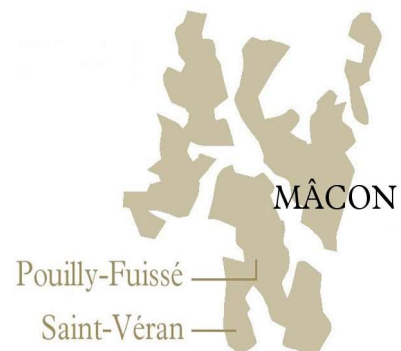
"Full of life! A bouquet of citrus aromas, and then we find honey and vanilla. In the mouth, it's funky, spontaneous, striking. Really charming!.

Aperitif "finger food"? A light (almost) improvised dinner, lunch in a trendy restaurant, LaForêt is always in right place! Its a no brainer, LaForêt is at ease everywhere and with everything or almost! Chardonnay and sushi, veggie pizza... simple things, a sign of times".

2013: new design. LaForêt is dressed in a smart casual way to surprise its friends. A concise simplified label, a screwcap, an outer decorated with a whirlwind of bottles... No doubt about it, LaForêt is trendy!

Vintage

This vintage produced wines of various styles, some with a rather high acidity level, others offering roundness. The main





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factor has been the frost. The vines hit by this severe spring frost very often matured later, giving fairly nervous wines, whereas the plots spared by frost reached a more precocious maturity. Many beautiful wines in this multi-faceted vintage.

Serving

Temperature: 12/13°C (53-55°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.

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.