

**Joseph Drouhin**

# Côte de Beaune Blanc 2018



## TASTING NOTE

A truly delicious and harmonious wine. Pale gold colour, very bright. The aromas bring to mind honey, almond and lemongrass (citronella). As the wine matures, intense flavours of grilled hazelnut and almonds are in evidence.

## VITICULTURE

Since 1990, bio & biodynamic practices. Vine diversity from massale & clones. Enriching soil naturally. 10,000-12,500 stocks/ha, Guyot pruning for excellence. 20% lower yield, sourcing trusted grapes & must.

## VINIFICATION

Hand-harvested in small open crates to maintain fruit integrity. Double sorting in field, at winery. Slow, careful pressing to respect the fruit. Wine straight to barrels after settling. Aged in 20% new Barriques for 12 months.

## FOOD MATCHING

Rich fish (salmon, tuna etc), shellfish, mild and soft cheese.

SIZE	75cl
VINTAGE	2018
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	K5746118
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.26
RESIDUAL SUGAR	2g/l
SKU	K5746118