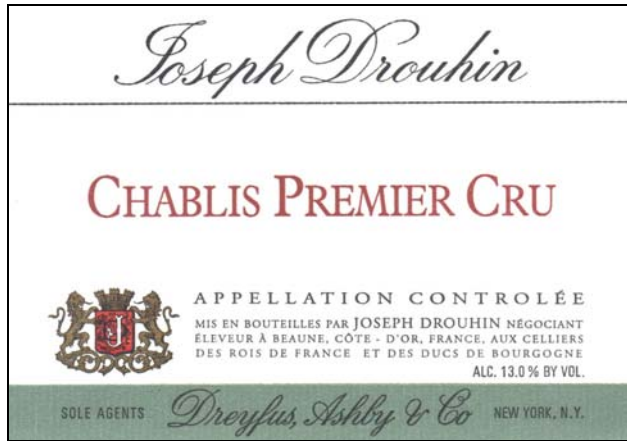


FACT SHEET



Product: Chablis Premier Cru
Owner/
Producer: *Joseph Drouhin*
Appellation: Appellation Chablis 1e Cru
Contrôlée
Classification: Premier Cru
Grape Varietal: Chardonnay (100%)
Alcohol
Strength: 13 percent

Vineyards: Joseph Drouhin owns 7.4 hectares (approximately 18 acres) of Premier Crus vineyards. The grapes for this wine come from the company's three famous Premier Cru vineyards: Vaillons, Montmains and Séchers.

Soil: The pebbly soil derives from Jurassic (mainly Kimmeridgian) clays and limestones. Kimmeridgian is a layer that contains tiny fossil oysters (*exogyra virgula*). The soil is ideally suited to the Chardonnay grape, the only permitted variety for Chablis AOCs.

Viticulture: MJD follows the principles of organic viticulture, favoring plowing and organic compost, and avoiding chemical fertilizers or vine treatments. Vines are densely planted, and pruned very short in order to keep the yields as low as possible.

Vinification: At harvest time, the grapes are hand-picked and pressed at Joseph Drouhin's own winery in Chablis. The pressing is slow and gentle. The next day, the must is brought to the cellars in Beaune and put in carefully selected barrels for the alcoholic fermentation. The various Premier Crus are vinified separately. After 8 to 9 months of ageing, the wine is bottled.

Shipped to US: 1,100 cases/year on average

Description: Chablis Premier Cru has very attractive and intense aromas reminiscent of coriander, orange, lemon and many other intriguing flavors. Generous, round and long on the palate, it is also full bodied with refreshing vivacity.

Serving ideas: As an aperitif, or with shellfish such as oysters, crabmeat, lobster, or with smoked salmon and grilled fish. Also fresh goat's milk cheese.

Bottle Size: 750 ml

Suggested Retail

Price/bottle: '03 and '04 - \$29.00

Notes: The wine is very enjoyable within a period of 3 or 4 years after bottling.

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