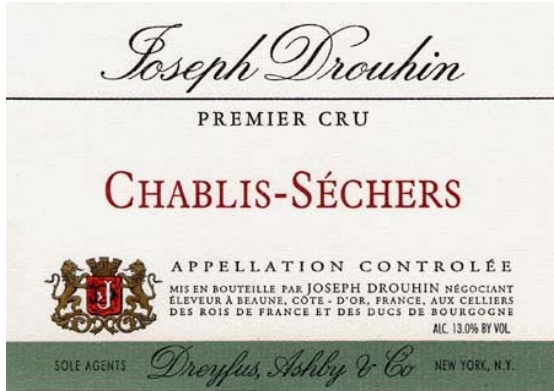


FACT SHEET



Product: Chablis Séchers

Owner/
Producer: *Joseph Drouhin*

Appellation: Chablis Premier Cru Contrôlée

Classification: Premier Cru

Grape Varietal: 100% Chardonnay

Alcohol
Strength: 13 percent

- Vineyards:** Maison Joseph Drouhin (MJD) owns 1.5 hectares (3.7065 acres) of the Chablis Premier Cru Séchers vineyard, which is on the same slope as Vaillons. The Premier Cru vineyards are located on both sides of a charming river, the "Serein," which flows through Chablis and its region. These vineyards were awarded the appellation "Premier Cru" because of their better exposure and their higher content of Kimmeridge clay (the billions of petrified shells from the Jurassic era) that give Chablis its distinctive mineral, "flinty" taste.
- 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:** 70 cases/year on average
- Description:** A Chablis of great elegance, it has flinty aromas and on the palate, a steely nerve all of its own.
- Serving ideas:** As an aperitif, or with shellfish, such as oysters, and fish.
- Bottle Size:** 750 ml
- Suggested Retail Price/bottle:** '03 and '04 - \$33.00

Notes: Chablis Séchers, one of the best Premier Cru vineyards and a "hidden gem," has good aging potential: 5 to 8 years. The spellings for Burgundy vineyards vary from map to map (there was never an "official" dictionary). This is the case with Séchers: it can be written with an "s" or without. MJD has actually used both spellings over the years: early labels (e.g. 1990 vintage) were written Sécher; the recent labels have Séchers. Although MJD owns the vineyard and makes the wine, the normal "*Récolte du Domaine*" does not appear on the US labels for this and the other Chablis Premiers Crus.

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