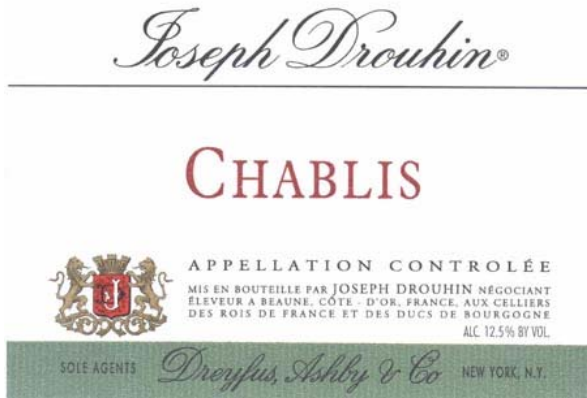


FACT SHEET



Product: Chablis
Owner/
Producer: *Joseph Drouhin*
Appellation: Chablis
Grape Varietal: Chardonnay
Alcohol
Strength: 12.5 percent

Vineyards: Maison Joseph Drouhin (MJD) owns 27 ha (67 acres) of appellation Chablis contrôlée vineyards.

Soil: The pebbly soil derives from Jurassic (mainly Kimmeridgian) clays and limestones. It 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 pressed at Maison Joseph Drouhin's (MJD) own winery in Chablis. The juice is then brought to the winery in Beaune, where, in order to keep the true character of Chablis, the juice ferments in stainless steel tanks under controlled temperature. After 7 to 8 months of ageing, the wine is bottled.

Shipped to US: 1,600 cases/year on average

Description: The color of Chablis is pale straw tinged with green. The nose is fruity and fragrant, reminiscent of mint leaves and, at times, lemongrass. It is generally medium to full-bodied with a characteristic flinty aftertaste.

Serving ideas: It is excellent served as an aperitif or with seafood, shell fish such as oysters, and fish. Also fresh goat's milk cheese, Caesar's Salad.

Bottle Size: 750 ml

Suggested Retail
Price/bottle: '03 - \$23.00; '04 - \$20.00

Note: Véronique Drouhin recommends enjoying the Chablis within the first two years after bottling.

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