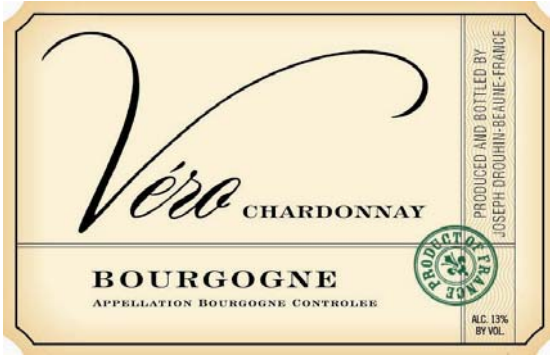


FACT SHEET



Product: Véro Chardonnay
Producer: *Joseph Drouhin*
Appellation: Appellation Bourgoigne Controlée
Grape Varietal: Chardonnay (100%)
Alcohol Strength: 13 percent

Vineyards: Véro is Véronique Drouhin's personal selection of grapes and wines coming from the most prestigious *Village* or *Premier Cru* appellations.

Vinification: Malolactic fermentation is always completed and there is no residual sugar

Average Annual
Production: 5,000 cases

Description: Brilliant gold yellow color; aromas of fruit trees in bloom, fresh almonds and honey. On the palate, the wine coats the mouth with a round, velvety sensation which is held together by a nice mineral backbone. Pretty flavors of almond paste, grilled hazelnut and lotus flowers. The overall impression is of lightness, harmony and elegance. The wine reflects: the mineral and lively quality of Chablis; the delicate aromas of Rully; the richness and roundness of Meursault; the seduction and elegance of Puligny Montrachet

Serving ideas: Served chilled, 55-58°F, Véro is delightful before a meal as an aperitif. It can also accommodate a large number of dishes, such as raw shellfish, Caesar salad, grilled fish, fish and meat in a sauce, pasta with cream sauce and cheese (Alfredo style), veal scallops grilled or with a cream sauce, cheese (hard paste or Brie). Dishes that are too spicy or acidic should be avoided.

Bottle Size: 750 ml

Suggested Retail
Price/bottle: '02, and '03 - \$19.50

Imported by: Dreyfus, Ashby & Co., 630 Third Avenue, New York NY 10017

Notes: Véro is short for Véronique, the name of the only daughter of Robert Drouhin and one of four siblings now active in the management of *Maison Joseph Drouhin* of Beaune. Véronique Boss-Drouhin is a trained oenologist and personally oversees the production of this, "her" wine. Although the wine is an "assemblage" (blend) of wines from well-known Burgundy villages, the laws of *Appellation d'Origine Controlée* require that the wine be labeled *Bourgogne* (Burgundy). This is a wine to introduce people to the delicacy and finesse of a true Burgundy without all the intimidating "mysteries" of *terroir*. The wine is best when consumed within 2 or 3 years of its vintage. Véro's first vintage was 2002, introduced to the U.S. in 2004.

Contact information:
Honora Horan, HH Communications
(212) 662-3379
Email: hhoran@nyc.rr.com

Cathy Lischak, Dreyfus, Ashby
(212) 818-0770, Ext. 22
c.lischak@dreyfusashby.com