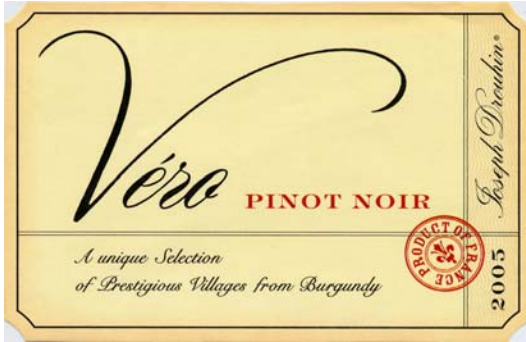


Véro Pinot Noir 2005



Product: Véro Pinot Noir
Producer: *Joseph Drouhin*
Appellation: Appellation Bourgogne
Controlée
Grape Varietal: Pinot Noir (100%)
Alcohol
Strength: 12.8 percent

Vineyards: Véro is Véronique Drouhin's personal selection of grapes and wines coming from leading vineyards and well-known villages.

Vinification: Traditional Burgundy method with aging of the wine in oak barrels for 15 months.

Average Annual

Production: 5,000 cases

Description: Pretty red color, with bright ruby tones. Very pleasant bouquet reminiscent of cherry and ripe raspberry, with a peppery note in the background. Good balance with pleasant roundness and freshness; supple and refined tannic structure. On the palate, flavors of wild blackberries and raspberries dominate, with some undertones of licorice. After a little more aeration, there is a round and harmonious sensation as the wine then evolves towards all kinds of delicious red berry flavors. It can be called the perfect example of a classic Red Burgundy and exemplifies: the elegance of Volnay; the subtlety of aromas of the Hautes Côtes; the seductive red berry flavors of Chorey-les-Beaune or Rully; the charm and structure of Chambolle-Musigny and Gevrey Chambertin.

Serving ideas: The wine should be served at a temperature of 60-68°F. Véro Pinot Noir, with its refined tannins, can be enjoyed by itself as an aperitif, or with any kind of grilled meat (beef, veal, lamb, duck), or grilled salmon. It complements cow's milk cheeses.

Bottle Size: 750 ml

Suggested Retail

Price/bottle: 2005 - \$20.50

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

Notes: Véro is short for Véronique, the only daughter of Robert Drouhin and one of four siblings now active in the management of *Maison Joseph Drouhin* of Beaune. Véronique 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 5 to 6 years of its vintage. Véro's first vintage was 2002, introduced to the U.S. in 2004.

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