

Aotearoa Chardonnay Symposium 2024

Day 1

Session 3

Wine 6

Winery	Maison Joseph Drouhin
Viticulturist	
Winemaker	
Wine	Puligny-Montrachet 2020
Region	France
Sub region(s)	Burgundy (Côte de Beaune)
Wine RRP \$	\$170
Cases produced	



Wine Analysis

pH	3.11
TA	4.15 g/L
VA	0.40 g/L
DCO2	830 mg/L
Alcohol %	13.1%
RS	2.3 g/L

as H2SO4

as H2SO4

6.35 g/L

as Tartaric

0.49 g/L

as Acetic

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

A wine of great finesse, distinguished and elegant. The colour is pure and bright, with light glints of white gold. The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palate, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavours, both floral and fruity.

Vineyard/Vintage Notes

Ce vin est issu de différentes parcelles de Puligny, dont la majorité provient de lieux-dit / Grands champs et Nosroyes.

This wine is made from different plots of Puligny, the majority of which come from Grands Champs and Nosroyes.

Winemaking Notes

Récolte manuelle /
 Pressurage en raisins entiers avec séquençage des presses
 Vinification des moûts en fût
 fûts dont le bois est issu de forêt Française PEFC, Centre Tronçais et Vosges
 moins de 20% de Fût neuf
 Soutirage après 14 mois d'élevage sur lies et fin d'élevage en cuve inox durant 3 mois

Hand-picked /
 Whole grape pressing with sequencing of presses
 Vinification of the must in barrels
 barrels made of wood from French PEFC forests, Centre Tronçais and Vosges
 less than 20% new barrels
 Racking after 14 months' ageing on the lees and final ageing in stainless steel vats for 3 months

Accolades/Reviews

--

#	1	2	3	4
Block/Parcel Name	Puligny			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	Différent selon les parcelles et parfois : clones Fins et très fins Varies from plot to plot and sometimes: fine and very fine clones			
Rootstock	Différent selon les parcelles : 161 49C essentiellement Different depending on the plot: 161 49C essentially			
Soil Type	Argilo-calcaire / Clay-limestone			
Vine Age	between 18 and over 45 years old			
Years in Production	between 18 and over 45 years old			
Other...				

Yield Management

Target T/ha	50 hl/ha			
Actual T/ha	45 hl/ha (6.8 T/Ha)			
Vines/ha	10,000			
Kg/vine	0.675			
Irrigated?	NO			
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	Guyot			
Pruning (buds/m)	7/ vine			
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking	End of June			
Timing of crop thinning	July			
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				

Days between flowering and harvest				
Other...				

Harvest

Date	25-Aug			
Brix	various Lots			
pH	natural acidity and alcohol			
TA				
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	yes
Destemmed	no
Whole Bunch	yes
Crushed	no
Press Type	membrane à maie ouverte / open mesh membrane
Wash	
Press fractions	yes
Press rate L/tonne	?
Hard pressings, kept /downgraded	no
Juice additions, types and rates	no
Gas cover, inert	no
Hyper Ox, timing	no
Settling. Time, temperature	24
Direct to barrel	après débouillage / after settling
Juice NTU (if known).	180
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Barrel
New oak, % and type	less than 20%
Temp Control. Target temp or rate	no
Wild ferment, % of blend	0
Inoculated. Yeast used and rate	100%
Nutrient Additions. Type, rate, timing	0
Oxygen Additions. Timing, rate	0
Enrichment. Target Alc %, timing	0
Acidification. Target pH/TA, timing	0
MLF. Inoculated / natural, timing	0
Warming for MLF	no
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	NO
Enzyme addition	NO
Other lees management	NO
Time in barrel	14
Time in tank prior to finishing	3
Palate fining, type and rate	
Protein fining, to what level	no
Cold Stabilisation, to what level	NO
Filtration, type	Lenticular
FSO2 level at bottling	38
TSO2 level at bottling	
Bottling date	Feb-22
Filtration type at bottling	Membrane
Release date	3 months later