Jean-Paul & Benoît
DROIN

Chablis

2019



GEOLOGICAL CHARACTERISTICS

Generally shallow soils. The sub-soil alternates between grey marl and bands of limestone sometimes very rich in "exogyra virgula" fossils - small, comma-shaped oysters characteristic of the marls from the Upper and Middle Kimmeridgian periods.

VITICULTURE

Balanced approach pest control. Soils maintained via regular ploughing.

VINIFICATION

Pneumatic pressing. Natural enzymatic settling for 12 to 24 hours at around 15°C then fermentation with indigenous yeasts in stainless steel vats.

Systematic malolactic fermentation followed by assemblage after 8 to 10 months. Fining if necessary, light filtration and bottling.

TASTING / FOOD PARINGS

Our Chablis Village wine is a perfect introduction to the minerality of Chablis wines. During the first three years, the wine shows itself as generous and lively, with notes of lemon, oyster shell and flint. After 10 years or more, the aromas become far more powerful, with notes of gun-flint and undergrowth. In the great vintages, it can be kept for more than 20 years.

As an aperitif, it will go very well with "gougère" cheese-puff pastries or cold meats. As a starter, it will be perfect with a fish terrine or seafood.

Location
Mixed exposures

Surface area
9.33 hectares

Grape variety
Chardonnay

Average age of vines
35 years

Annual production
70,000 bottles