



# Jean-Paul & Benoît DROIN

## CHABLIS GRAND CRU BLANCHOT 2015



### GEOLOGICAL CHARACTERISTICS

Its exposure to early morning sunshine does not allow it to benefit from direct sunlight, but the steep slope and its very sheltered location make it, paradoxically, a rather warm "climat", that ripens in tranquillity. Our parcel situated on the final upper third of the Blanchots comprises white top soil of Portlandian influence and Kimmeridgian rock sub-soil.

### 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

A discreet wine, it is characterized by a very delicate side with notes of white flowers and chalk. In a cold year, the chalky aspect disappears to the benefit of oyster shell notes. The palate remains very pure and refined with a sensation of spring water mingled with very salt air flavours, as if by the seaside... Even if this purity can be appreciated from its early years, it is only after 7 to 10 years that it imposes its entire Chablis dimension. It will be ideal with good cold meats or regional cheeses.

### Location

Facing east

### Surface area

0.1665 hectare

### Grape variety

Chardonnay

### Average age of vines

40 years

### Annual production

800 bottles