Jean-Paul & Benoît
DROIN

Chablis Grand Cru Grenouille

2019

GEOLOGICAL CHARACTERISTICS

Above the sub-soil of Kimmeridgian limestone marls is found a very clayey, quite deep white-coloured soil. The slope is not very pronounced.

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, partly in stainless steel vats, partly in barrel.

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

TASTING / FOOD PARINGS

It is always a very open wine. Its sunny exposure gives it lovely maturity. The minerality often being more discreet, this gives way to yellow fruit aromas (apricot, quince). Its clayey soil brings a lot of depth and length. The palate is always more rounded than linear, with notes of ripe fruit. Over time, the wine regains freshness but still keeps a very open and gourmand style. It will go very well with king prawns, good poultry in sauce or even pan-fried "foie gras".

Location

Facing south/south-west

Surface area

0.4825 hectare

Grape variety

Chardonnay

Average age of vines

60 years

Annual production

3,000 bottles