Jean-Paul & Benoît
DROIN

Chablis Grand Cru Hommage à Louis

2020



GEOLOGICAL CHARACTERISTICS

On this hillside slope coexist several types of soils all coming from the same Kimmeridgian. Up slope, erosion is stronger and the soils are more pebbly and calcareous while lower down they are deep and more clayey. In the middle, a band of blue clay is found.

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 the great lord of the Grand Crus. It gives wines of exceptional straight-line structure and power through its volume and intensity. It expresses a vast aromatic range with notes of ripe fruit, such as peach, but also oyster shell and smokiness. The palate impresses through its freshness, power and mineral balance. A fine reductive aspect may be found, carried by the marine flavours of oyster shell, lemon and flint. This is a great, complex wine with exceptional keeping potential. It will go well with all noble fish (monkfish, turbot) or more highly-seasoned dishes such as sushi.

Location
Facing west/south-west

Surface area
1,4195

Grape variety
Chardonnay

Average age of vines
40 years

Annual production
9000 bottles