Jean-Paul & Benoît
DROIN

Chablis Grand Cru Valmur

2025



GEOLOGICAL CHARACTERISTICS

Kimmeridgian marl is present over the whole hillside but a disparity is noted between the bottom of the slope with deeper brown soil and the top, with a more clayey white 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, 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

Valmur is a very powerful, imposing "climat" with a lot of minerality. This confers on the wine an austerity and a sense of reserve that are the signature of the great wines of Chablis. Yellow and white fleshed fruits like peach and apricot are revealed. In sunny years, these notes develop towards concentrated fruits "confits" and quince. In cool years, the floral notes such as hawthorn offer the wine of this "climat" all its distinctiveness. It is a great wine for keeping and it generally needs more than 10 years for the wine to decompress and reveal all its substance.

It will be perfect with white meat in sauce, with lobster or also with mature cheeses.

Location

Facing south/south-west

Surface area

1.03 hectares

Grape variety

Chardonnay

Average age of vines

15 years

Annual production

7,000 bottles