Jean-Paul & Benoît
DROIN

Chablis Grand Cru
Vaudésir

2017



GEOLOGICAL CHARACTERISTICS

Thin soils of light colour lie over a sub-soil of Kimmeridgian limestone marls. The slope is relatively steep.

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 the most delicate and most elegant wine. The nose is very open with notes of hazelnut and grilled almonds. First impression on the palate is generally supple and gourmand, with a certain opulence in warm years. It is a fine-bodied, ethereal wine carried by subtle acidity. Over time, its minerality is expressed through notes of chalk and flint with a light saline and sea air impact on the finish.

The delicacy and purity of Vaudésir allow it to be matched perfectly with scallops or noble fish such as monkfish and turbot.

Location

Facing both south and north, in a vineyard amphitheatre effect.

Surface area

1.0491 hectares

Grape variety

Chardonnay

Average age of vines

35 years

Annual production

6,000 bottles