Jean-Paul & Benoît
DROIN

Chablis Premier Cru Mont de Milieu

2008



GEOLOGICAL CHARACTERISTICS

Kimmeridgian sub-soil is very homogenous over the whole hillside with a mix of calcareous clays and white limestone pebbles from the break-up of the Portlandian soil just above it.

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 sunniest "climat" in Chablis, facing due south. This warm setting coupled with quite a rich terroir offers wines that are always very opulent and very open, with white fruits (pear and vineyard peach) but also white flowers like the very aromatic "philadelphus" or mock orange. This aromatic power and richness often mask the minerality that remains understated in the early years. In contrast, after 7 to 10 years, fruit gives way to aromas of oyster shell and sea air, taking the wine back to its origins. It can therefore be drunk young on its fruit with fresh, raw vegetable-based starters or by waiting several years if matching with seafood is desired.

Location
Facing south

Surface area
0.8268 hectare

Grape variety
Chardonnay

Average age of vines
50 years

Annual production
6,000 bottles