Jean-Paul & Benoît
DROIN

Chablis Premier Cru Montée de Tonnerre

2018



GEOLOGICAL CHARACTERISTICS

Shallow soils lie above the ochre Kimmeridgian marly limestone typical of Chablis. The pebbly limestone gangues contain the renowned microscopic fossilized oysters: the "exogyra virgula".

Veins of blue clay in certain places give the wines their legendary minerality.

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

Its aromatic profile, fine and complete, tends to minerality and white fruits. Also to be found are hints of white flowers, anise and menthol, brioche and sweet spices. On the palate, its lengthy vivacity is prolonged by its saline aspect. Never aggressive, it expresses itself through oyster shell as well as with notes of flint. After 5 to 7 years, its aromatic persistence is enhanced, thereby offering all its power, still balanced by straight-line minerality. It is after 15 years that it acquires incomparable complexity. It is the great lord of the Premier Crus. It will be perfect with grilled lobster.

Location
Facing west

Surface area
1.76 hectares

Grape variety
Chardonnay

Average age of vines
50 years

Annual production
9,500 bottles