Jean-Paul & Benoît
DROIN

Chablis Premier Cru Montmains

2012



GEOLOGICAL CHARACTERISTICS

Soils are marked by a relatively gentle slope, which has allowed the sometimes bulky Kimmeridgian marls to remain in place. The soils are therefore deeper than in the other Chablis terroirs.

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

The significant amount of clay in this terroir brings great substance and roundness and it is without doubt the richest and deepest Premier Cru. It is often qualified as very 'Burgundian' with its style richer rather than lively. From its early years, aromas of yellow fruits and apricot may be found, but also hazel and roast almond, with a flavoursome and concentrated palate. With time, notes of brioche and toast appear, while maintaining great freshness on the palate. It will go very well with white meats in sauce or with noble fish varieties. At ten years old, it will be perfect with pan-fried "foie gras".

Location
Facing south-east

Surface area
2.15 hectares

Grape variety
Chardonnay

Average age of vines
45 years

Annual production
15,000 bottles