Jean-Paul & Benoît
DROIN

Chablis Premier Cru Vaillons

2017



GEOLOGICAL CHARACTERISTICS

The Kimmeridgian "exogyra virgula" limestone is particularly present here in the sub-soils, sometimes in compacted slabs. On the surface, clays are cloying and difficult to work after rainfall.

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

Our Vaillons is an assemblage of 5 separate "climats" (Epinottes, Roncières, Séchet, Chatains and Beugnons). It is a very classical wine with notes of white flowers and sea air. A very sunny exposure and its valley sheltered from the north winds bring quite early maturity that allows it to be enjoyed from its earliest years. It does not have the habitual austerity of young Chablis wines.

Over time, the wine loses its floral aspect in favour of tertiary aromas of menthol and oyster shell. It can be matched with all types of sea produce but also with regional cheeses.

Location
Facing south/south-east

Surface area
4.82 hectares

Grape variety
Chardonnay

Average age of vines
45 years

Annual production
35,000 bottles