

DROIN CHABLIS

Burgundy, France

AB +743869 BC +483834 12x750ml



Jean-Paul & Benoît DROIN



91 points, James Suckling (2018)

“More than 35 plots with an important holding between Vaillons and Montmains. This has a very attractive, fresh mango and peach nose with a super fleshy, open and drinkable palate. Lower acidity, higher flavor.”

91 points, Burghound (2018)

“A more classic aromatic profile is comprised of cool green fruit, tidal pool and various white-fleshed fruit scents. The rich, full-bodied and appealingly textured medium-bodied flavors possess much better depth and persistence on the moderately dry finale.”

The Droin family is among the oldest in Chablis, its members having been wine growers for nearly 500 years! In 1999, their youngest son Benoit, representing the fourteenth generation, started at the Domain after having spent five years studying for the National Diploma of Oenology at Beaune and the University of Dijon. He is now chief winemaker in the new winery built at the foot of the Grand Cru vineyards.

Vineyards - Generally shallow soils. The sub-soil alternates between grey marl and bands of limestone sometimes very rich in "exogyra virgula" fossils - small, comma-shaped oysters characteristic of the marls from the Upper and Middle Kimmeridgian periods.

Winemaking - Harvest is conducted early – just as the grapes reach ripeness so as to preserve the natural acidity in the final wines. Pneumatic pressing. Natural enzymatic settling for 12 to 24 hours at around 15°C then fermentation with indigenous yeasts in stainless steel vats. Systematic malolactic fermentation followed by assemblage after 8 to 10 months. Fining if necessary, light filtration and bottling.

Tasting Notes - During the first three years, the wine shows itself as generous and lively, with notes of lemon, oyster shell and flint. After 10 years or more, the aromas become far more powerful, with notes of gun-flint and undergrowth.

DREAM**WINES**