



JEAN PAUL & BENOÎT DROIN

Chablis

The millions of year of geological history that built the soils of Chablis combined with its northerly latitude makes for wines of upright clarity, piercing minerality, tremendous focus and remarkable longevity. There are fewer and fewer bargains in Chablis these days as more and more growers are turning to industrial styles of farming and winemaking yet despite market pressures there remain a handful of faithful producers and families in Chablis. The Droin family is one of these.

Jean-Paul and son Benoît Droin can trace their family roots as vineyard owners back to 1620. Through succeeding generations they have managed to acquire a little over 26 hectares of vines in Chablis. In 1999 Benoît began plowing his vineyard to help revitalize the microbial life in the soils and at the same time he also began to prune his vines differently to decrease yields and reduce the disease pressures in this famously inclement appellation. Harvest are conducted early – just as the grapes reach ripeness so as to preserve the natural acidity in the final wines. The new cellar, built on the edge of the sleepy village of Chablis in 1999, see a mix of modern and traditional winemaking techniques where both stainless steel tanks and French oak barrels are used to make the wines. Fermentations are conducted, after a gentle pneumatic pressing, in stainless steel tanks by natural yeasts.

Over the years, as the demand for Chablis has grown, the appellation has expanded its borders to meet this demand. Unfortunately, most of this expansion has occurred in areas where Portlandian limestone is the predominant soil type. Traditionalists to their core, Jean-Paul and Benoît Droin source their Chablis from thirty plots in the villages of Courgis and Fleys. Totaling 9.33 ha and entirely on Kimmeridgian soils, these sites ensure a depth of minerality one has come to expect from the appellation. It is fermented and aged entirely in tank. Their holdings on Portlandian limestone are bottled, as it should be, as Petit Chablis.

ORIGIN

France

APPELLATION

Chablis

SOIL

Kimmeridgian clay limestone

AGE OF VINES

35

ELEVATION

100-250 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

*Partially hand harvested, pneumatic pressing,
3-4 hour pre-fermentation settling, natural yeast
fermentation in tank*

AGING

10 months in tank

ACCOLADES

89 – 2019 Chablis – Wine Advocate

90 – 2017 Chablis – Vinous Media

90 – 2014 Chablis – Vinous Media



ERIC SOLOMON
SELECTIONS