



JEAN PAUL & BENOIT DROIN

Chablis Grand Cru Grenouille

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.

On the opposite side of the spectrum from the evocatively named Vaudésir is Grenouille, or “frog”. Rumor has it that the name comes from the songs of frogs that can be heard in the vineyard due to its proximity to the Yvonne river. At the base of the natural amphitheater that is the setting for the Grand Crus of Chablis some claim that this site produces delicate and refined wines while others are much, much less generous in their praise. Regardless of your opinion, its relatively modest size (just shy of 0.5 hectares are owned by the Droin family), resultant scarcity and intriguing name make it enormously sought after. Domaine Droin has some of their oldest vines planted here. This is always the most accessible of the Grand Crus at this address – round, yet in the words of Benoît, “gourmand.”

ORIGIN

France

APPELLATION

Chablis Grand Cru

SOIL

Kimmeridgean clay-limestone

AGE OF VINES

60

ELEVATION

130 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

*Hand harvested, pneumatic pressing,
3-4 hour pre-fermentation settling,
natural yeast fermentation in tank and
French oak barrels*

AGING

*10 months in tank (50%) and French
oak barrels (50% – 20% of barrels
new)*

ACCOLADES

94+ – 2020 Chablis Grenouille – Wine Advocate

95 – 2019 Chablis Grenouille – Wine Advocate

93+ – 2019 Chablis Grenouille – Vinous Media



ERIC SOLOMON
SELECTIONS