



JEAN PAUL & BENOÎT DROIN

Chablis Grand Cru Les Clos/Hommage à Louis

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.

Standing amid the natural amphitheater encompassing the Grand Crus of Chablis, it is easy to see why Les Clos is arguably the top site. With a full south-southwestern exposure, Les Clos is ideally situated for its northerly latitude, mid-slope between the crest of the hill and the valley of the Yvonne. The marriage of soil and exposure ensures ripe but profoundly mineral wines. In 2020 one small parcel that historically and culturally has been considered part of Les Clos for centuries fell into a legal grey area when the INAO decided that it was uncertain if it was part of Les Clos or Valmur. Due to this reason, this wine will bear the name Grand Cru Chablis Hommage à Louis until the confusion is resolved.

ORIGIN

France

APPELLATION

Chablis Grand Cru

SOIL

Kimmeridgean clay-limestone

AGE OF VINES

40

ELEVATION

140–170 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

*Hand harvested, pneumatic pressing,
3–4 hour prefermentation 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

96 – 2021 Chablis Les Clos – Decanter

94-96 – 2020 Chablis Les Clos – Vinous Media

95+ – 2019 Chablis Les Clos – Wine Advocate



ERIC SOLOMON
SELECTIONS