



JEAN PAUL & BENOÎT DROIN

Chablis 1er Cru Montée de Tonnerre

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.

One of the great insider wines, Montée de Tonnerre, expresses many of the characteristics of Grand Cru Chablis which should come as no surprise as it is located on an adjacent hillside to the grand crus but with western exposure. This is a powerful wine in contrast to the more delicate and charming premier crus like Vaillons and Montmains, and it rewards the patience of those who wait a few years before pulling the cork. Benoît farms 1.76 hectares of 50-year-old vines in this premier cru.

ORIGIN

France

APPELLATION

Chablis Premier Cru

SOIL

Kimmeridgean clay-limestone

AGE OF VINES

50

ELEVATION

150–200 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 (60%) and French
oak barrels (40% – 20% of barrels
new)*

ACCOLADES

95 – 2021 Chablis Montée de Tonnerre – Decanter

(92-94) – 2021 Chablis Montée de Tonnerre – Vinous Media

94 – 2020 Chablis Montée de Tonnerre – Wine Advocate



ERIC SOLOMON
SELECTIONS