



# JEAN PAUL & BENOÎT DROIN

## Chablis 1er Cru Montmains

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.

Located on the west bank of the Yvonne, and just to the south of Vaillons, Montmains, has a southeastern exposure. Considered, along with Vaillons, to be one of the top premier crus west of the river, Montmains is forward in its youth, displaying more apple than lime flavors with a distinctive nutty nuance – Benoît says it is reminiscent of hazelnuts or almonds and speculates that this is due to the finer marl soils of this hillside. Domaine Droin owns 2.15 hectares in Montmains.

### ORIGIN

*France*

### APPELLATION

*Chablis Premier Cru*

### SOIL

*Kimmeridgian clay limestone*

### AGE OF VINES

*45*

### ELEVATION

*160–210 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 (70%) and neutral French oak barrels (30%)*

### ACCOLADES

92 – 2019 Chablis Montmains – Wine Advocate

92 – 2018 Chablis Montmains – Vinous Media

93 – 2017 Chablis Montmains – Wine Advocate



ERIC SOLOMON  
SELECTIONS