



JEAN PAUL & BENOÎT DROIN

Chablis 1er Cru Vaillons

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.

As one of the largest landholders in the premier cru of Vaillons, the Droin family makes this wine one of the best bargains in all of Chablis. With its south - southeast exposure and gentle slope, Vaillons is considered, along with Montmains, to be one of the top premier crus west of the Yonne. Benoît makes an elegant version of Vaillons from 4.82 hectares in the climats of Les Épinottes, Séchet, Roncières, Beugnons & Chatains resulting in a wine that is floral and mineral, particularly in warmer vintages. Only about 20% of this wine is aged in neutral barrels and the remainder in tank.

ORIGIN

France

APPELLATION

Chablis Premier Cru

SOIL

Kimmeridgian clay limestone

AGE OF VINES

45

ELEVATION

160–200 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 (80%) and neutral French oak barrels (20%)

ACCOLADES

90 – 2019 Chablis Vaillons – Wine Advocate

90 – 2018 Chablis Vaillons – Vinous Media

92 – 2017 Chablis Vaillons – Vinous Media



ERIC SOLOMON
SELECTIONS