



JEAN PAUL & BENOÎT DROIN

Chablis Grand Cru Valmur

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.

In the battle for best Grand Cru in Chablis, most people align themselves into two camps: Valmur and Les Clos. However, we'd rather not pick sides as both wines capture the profundity of what Grand Cru Chablis is all about. Valmur has full southern exposure and deep, rocky, limestone soils. In Benoît's hands, this is always a powerful wine with a verticality to its minerality and an enormous capacity to age gracefully – remarkable considering that his 1 hectare of vines here is some of his youngest. If stranded on a deserted island, either Clor or Valmur would be a worthy companion.

ORIGIN

France

APPELLATION

Chablis Grand Cru

SOIL

Kimmeridgean clay-limestone

AGE OF VINES

15

ELEVATION

140–210 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 (60%) and French
oak barrels (40% – 20% of barrels
new)*

ACCOLADES

94 – 2023 Chablis Valmur – Wine Advocate

91 – 2023 Chablis Valmur – Vinous Media

(91–93) – 2022 Chablis Valmur – Vinous Media



ERIC SOLOMON
SELECTIONS