



JEAN PAUL & BENOÎT DROIN

Chablis Grand Cru Vaudésir

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.

With perhaps one of the most evocative names of all the Grand Crus, Vaudésir has the reputation of being the fleshiest of his grand cru sites. But banish any thought of fat for this is still Chablis from one of the top sites in the appellation, which means power, tension, and poise. Benoît's farms 1 hectare of vines in Vaudésir that benefit from being planted at the crest of the hill, so his vines enjoy either full southern or northern exposure. This results in a wine that is both rich and ethereal, perfumed and elegant. It is aged, part in tank and part in barrel with a small proportion of new wood.

ORIGIN

France

APPELLATION

Chablis Grand Cru

SOIL

Kimmeridgean clay-limestone

AGE OF VINES

35

ELEVATION

135–200 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

94 – 2020 Chablis Vaudésir – Wine Advocate

94+ – 2019 Chablis Vaudésir – Wine Advocate

95 – 2017 Chablis Vaudésir – Vinous Media



ERIC SOLOMON
SELECTIONS