

Domaine J-P et B Droin Chablis dry white 2024

Product price:

€192.00



Product features:

Area: BURGUNDY

Winemaker: Benoît Droin

Vintage: 2024

Appellation: Chablis

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay

Product short description:

The entry-level wine from domaine Droin is already superb and even deserves 2 - 3 years of aging to fully appreciate its minerality. An exceptionally rare vintage due to the weather conditions.

Product description:

PRESENTATION OF THE DOMAINE DROIN
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Jean-Paul et Benoît Droin, Chablis 2024

Technical sheet written by the domaine:

Location: mixed exposures

Area: 9.33 ha

Grape variety: Chardonnay

Average age of the vines: 35 years

Geological characteristics: Generally shallow soils. The subsoil alternates between gray marls and limestone beds sometimes very rich in fossils of *Exogyra virgula*, a small comma-shaped oyster characteristic of the Kimmeridgian marls.

Viticulture: Sustainable viticulture. Soil maintenance through regular plowing.

Winemaking: Pneumatic pressing. Enzymatic settling for 12 to 24 hours at 15°C, then fermentation with indigenous yeasts in stainless steel tanks. Systematic malolactic fermentation followed by blending after 8 to 10 months. Fining if necessary, light filtration, and bottling.

Tasting / Pairings: The Chablis village is a perfect introduction to the minerality of Chablis wines. In the first 3 years, the wine is generous and lively with notes of lemon, oyster shell, and flint. If aged for 10 years or more, the aromas become much more powerful with notes of gunflint and underbrush. In great years, it can be kept for over 20 years. As an aperitif, it pairs very well with gougères or charcuterie. As a starter, it is perfect with a fish terrine or seafood.