

Domaine J-P et B Droin Chablis Grand Cru "Hommage à Louis" dry white 2024 (3 bottles)

Product price:

€315.00



Product features:

Area: BURGUNDY

Winemaker: Benoît Droin

Vintage: 2024

Appellation: Chablis Grand Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay

Product short description:

Attention, it's heating up in Chablis; a dark administrative story seems to prohibit this year the appellation "grand cru Les Clos" for this plot, which is recognized as one of the most beautiful in the entire region... even THE best! We haven't fully understood it nor have we sought to understand it too much, anyway. Nevertheless, this exceptional cuvée, formerly "Grand Cru Les Clos," is now called "Hommage à Louis" (the vines haven't changed places :-) Very rare vintage 2024 devastated by the weather!

Product description:

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

Chablis Grand Cru "Les Clos" 2024 signed by Jean-Paul and Benoît Droin

Technical sheet written by the domaine:

Massive and very closed, it is the Montée de Tonnerre of the Grands Crus. Very mineral, it reveals an incomparable finesse always accompanied by vanilla notes. Generally drier and more structured than the others, it is difficult to enjoy young and is therefore not intended for impatient enthusiasts. It is wise to wait 4 to 5 years before tasting it. It can normally be kept for more than 10 years.

Location: West / South West exposure

Area: 1.4195 ha

Grape variety: Chardonnay

Average age of the vines: 40 years

Geological characteristics: On this slope, several types of soils coexist, all derived from the same Kimmeridgian. At the top, erosion is stronger, and the soils are rockier and more calcareous, while at the bottom they are deeper and more clayey. In the middle, there is a band of blue clay.

Viticulture: Sustainable viticulture. Soil maintenance through regular plowing.

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

Tasting / Pairing: It is the lord of the Grands Crus. It produces wines of exceptional straightness and power due to its volume and intensity. It expresses a wide aromatic range with notes of ripe fruits like peach, but also of oyster shell or smoke. The palate impresses with its freshness, power, and mineral balance. A fine reduction is carried by iodized flavors of oyster shell, lemon, and flint. It is a great complex wine with exceptional aging potential. It will pair well with all noble fish (monkfish, turbot) or with more flavorful dishes such as sushi.