Jean-Paul & Benoît
DROIN



Chablis Premier Cru Côte de Léchet

2025

GEOLOGICAL CHARACTERISTICS

A soil made up of pure Kimmeridgian marls covered in clay and sandy earth, a sort of limestone sand broken down in the glacial period.

VITICULTURE

Balanced approach pest control. Soils maintained via regular ploughing.

VINIFICATION

Pneumatic pressing. Natural enzymatic settling for 12 to 24 hours at around 15°C then fermentation with indigenous yeasts in stainless steel vats.

Systematic malolactic fermentation followed by assemblage after 8 to 10 months. Fining if necessary, light filtration and bottling.

TASTING / FOOD PARINGS

This is a very pure, straight-lined wine with a lively profile, particularly in cold years. The notes of oyster shell and sea air are very noticeable, especially when young. Very delicate and sensual, this wine is more in the category of mineral elegance than in richness and gourmandise. It will delight the lovers of great, mineral Chablis wines, as long as they remain patient over a few years.

The wine will go perfectly with seafood or cheeses such as "Epoisses", goat cheese or "Soumaintrain".

Location
Facing south-east / east

Surface area
0.1065 hectare

Grape variety
Chardonnay

Average age of vines
35 years

Annual production
500 bottles