Jean-Paul & Benoît
DROIN

Chablis Premier Cru Fourchaume

2025



GEOLOGICAL CHARACTERISTICS

Kimmeridgian marls with a quite deep covering of brown and reddish clays that ensure good water supply even in summer.

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, partly in stainless steel vats, partly in barrel.

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

TASTING / FOOD PARINGS

With clayey and relatively deep soil, the wines are rich and expansive. This richness giving a sensation of only moderate acidity, the wine is therefore more white Burgundy than Chablis in style. It is very good to drink young, with its notes of hawthorn, lily and peach. It is a very ample but mouth-watering wine. With time, wine tension will increase and it will take on a more saline, sea air aspect and therefore recover a more Chablis-like identity.

Pairing is perfect with noble fish dishes or with white meats in sauce.

Location

Facing west / south-west

Surface area

0.388 hectare

Grape variety

Chardonnay

Average age of vines

40 years

Annual production

2,500 bottles