Jean-Paul & Benoît
DROIN



Chablis Premier Cru Vaucoupin

2025

GEOLOGICAL CHARACTERISTICS

Located on a gently-sloping plateau, the soil puts the emphasis on Kimmeridgian marls. They are shallow and lie over non-fragmented stone slabs that often make it difficult to work the soil.

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

The shallow depth of soil allows the acidic structure to be expressed, with a wine that has a powerful first impact without being too full, developing great freshness throughout tasting. Minerality is strong, expressed already on the nose with notes of wet stones. In sunnier years, there are notes of citrus, both white and yellow fleshed fruit. Always a little secretive and reserved when young, Vaucoupin is a wine for keeping which fully expands at 10 years or more. A perfect match with oysters or seafood.

Location
Facing west

Surface area
0.1447 hectare

Grape variety
Chardonnay

Average age of vines
35 years

Annual production
1,000 bottles