Jean-Paul & Benoît
DROIN



Chablis Premier Cru Vaulorent

2025

GEOLOGICAL CHARACTERISTICS

This is the only Chablis Premier Cru "climat" situated on the Grand Crus hillside. Soils are shallow and covered by white marls.

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

From opening, notes of flint and lemon zest are quickly detectable. On the palate, the wine is long and well-defined. Its beautiful acidity satisfies lovers of sleek, refined Chablis. Over the years, its aromas of gunflint, flint and oyster shell will gain in intensity. It can be enjoyed young for its fruit and energy during its first three years. If not, it is imperative to wait 7 to 10 years or more. It will go very well with spicy or citrus-based starters.

Location
Facing south-east

Surface area
0.3345 hectare

Grape variety
Chardonnay

Average age of vines
45 years

Annual production
2,500 bottles