Jean-Paul & Benoît
DROIN



Chablis Premier Cru Vosgros

2025

GEOLOGICAL CHARACTERISTICS

Very calcareous soil with significant stony outcrops and the Kimmeridgian bedrock very close to the surface at the top of the parcel.

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

With its lovely south-west exposure, the "climat" of Vosgros takes full advantage of sunshine. It nevertheless takes time to ripen as it is located in a cool valley. The wines always have a pleasing and attractive texture, quite rounded and even buttery in warm vintages.

In contrast, more time is needed for the aromas to detach themselves from this substance. Often austere in its early years, it is only after 4 to 5 years that the wine fully assumes its Chablis dimension while expressing hints of petrol, notes of oyster shell or undergrowth. It may be drunk with seafood or with fish terrines.

Location

Facing south/south-west

Surface area

0.585 hectare

Grape variety

Chardonnay

Average age of vines

40 years

Annual production

4,000 bottles