Jean-Paul & Benoît
DROIN



Petit Chablis

2025

GEOLOGICAL CHARACTERISTICS

Petit Chablis is notable for its Portlandian soil, also called pebbly "Barrois" limestone. This is always found on the plateaux above the layers of Kimmeridgian, at an elevation around 200 metres.

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 Portlandian soil always gives it easier drinkability. From the first year, the wines are always very expressive and alternate between yellow fruits and salinity in cooler years and aromas of chalk and wet stones in warmer years. It is better advised to drink within 5 years if freshness is the requirement but it can very well be left 10 years or more. It goes perfectly with oysters.

Location

Plateau above the Grands Crus

Surface area

1.85 hectares

Grape variety

Chardonnay

Average age of vines

30 years

Annual production

14,000 bottles