



DROUHIN • VAUDON

PROPRIÉTÉS DE LA FAMILLE DROUHIN

CHABLIS SÉCHER PREMIER CRU 2020

100% CHARDONNAY

*Although I've said it before, it's worth repeating:
Drouhin is one of the top producers in Chablis.
- WineReviewOnline.com*



 *Dreyfus, Ashby & Co.*
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

Vineyard Site:

Located in the south east section of Chablis, this vineyard is next to Vaillons and Lys. It was classified as a Premier Cru due to its excellent exposure and kimmeridge soil concentration, giving it the easily recognizable character of Chablis.



Soil:

- The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavour.
- **Drouhin estate:** 1.5 ha. (3.75 acres). Average age of the vines: 33 years.

Viticulture:

- Biological cultivation since 1990 and biodynamic cultivation since 1999.
- Soil maintenance: age-old methods. Ploughing: "buttage" (hilling up around the vine-stocks) in autumn; "débuttage" (ploughing back in spring); work between the rows and the vine stocks done with manual tools only.
- Treatment: only authorized products for biological cultivation are used - infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.
- Plantation density: 8,000 to 10,000 stocks/ha.
- Pruning: Double Guyot "Vallée de la Marne" (for its resistance to frost).
- Average yield at the Domaine: 57.19hl/ha (the yield currently for the appellation is now 58hl/ha).



Vinification:

- Harvesting: by hand.
- Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained.

Ageing Type: In stainless-steel vats.

Length: 12 months.

Tasting note by Véronique Boss-Drouhin: "A characteristic and elegant wine. The colour is pale yellow with a greenish glint so typical of Chablis. On the nose, the aromas bring to mind citrus, white flowers and nearly salty notes. On the palate, the first impression is clear-cut and fresh. Long on the aftertaste, with fruity as well as mineral flavors; a honey-like sensation when the wine is more evolved".

2020 Vintage: The 2020 vintage is marked by its precocity, with harvests starting in August. Chablis wines offer a beautiful balance and are characterized by their freshness.

Serving Temperature: 52/53°F.

Cellaring: 2 to 7 years.

