



DROUHIN • VAUDON

PROPRIÉTÉS DE LA FAMILLE DROUHIN

CHABLIS VAILLONS 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



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



Vineyard Site:

Very close to the village of Chablis, on the south west side. It is one of the 17 main Premiers Crus 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:** 2.1 ha. (5.25 acres). **Average age of the vines:** 30 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: 56.82hl/ha (the yield currently authorized 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 tank

Length: 7-8 months.

Tasting note by Véronique Boss-Drouhin: "A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour with green reflections. On the nose mineral and complex aromas are reminiscent of lemon and white flower, together with vegetal hints such as asparagus or artichoke and marine notes. On the palate, the first impression is clear-cut and sharp. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honey-scented 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: 53°F.

Cellaring: 3 to 8 years.

VINOUS - 91 POINTS

The 2020 Chablis Les Vaillons 1er Cru is a lucid silvery hue. The nose is well defined, perhaps showing more tension and vivacity compared to the Montée de Tonnerre. The palate demonstrates decent weight and offers Golden Delicious apple, yellow plum and light white peach notes toward the finish. I envisage this aging nicely in bottle, though it will be difficult to resist in its youth.

-- Neal Martin Drink: 2023 - 2036