



DROUHIN • VAUDON

PROPRIÉTÉS DE LA FAMILLE DROUHIN

CHABLIS LES CLOS GRAND CRU 2021

100% CHARDONNAY

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

- WineReviewOnline.com

The vineyard site is the largest and probably most famous Grand Cru, located between Valmur on the left and Blanchot on the right. The exposure is responsible for its generous and powerful character. It is the cradle of Chablis, already recognized by the medieval monks as a superb location for planting a vineyard. The term "Les Clos" (enclosure, in French) probably refers to the surrounding wall that they built to fence off the parcel. This wall is no longer in existence. At the end of the 19th Century the vineyard was devastated by the phylloxera disease. In the 1960's, Robert Drouhin was one of the first Beaune propriétaires to bring it back to life.



Vineyard site:

- 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:** 1.3 ha. (3.212 acres). Average age of the vines: 37 years.

Viticulture:

- Plantation density: 8,000 to 10,000 stocks/ha.
- Pruning: double Guyot "Vallée de la Marne" (for its resistance to frost).
- Yield: we aim for a lower yield in order to extract all possible nuances from the terroir.
- Average yield at the Domaine: 43.2hl/ha (authorized for the appellation is now 54hl/ha).

Ageing

- Type: in oak barrel (0% new wood). Length: 12 months.

Tasting note by Véronique Boss-Drouhin

"A great wine, perhaps the one most able to express what the terroir of Chablis really is like. The colour is pale gold yellow, with greenish hints. Refined nose, with aromas of lily ("fleur de lys"), honey or preserved lemon. Astounding depth and velvety sensation ("gras") on the palate, with some delicate marine nuances. Intense and long aftertaste. After 5 or 6 years, even more complex and subtle aromas develop in the wine. A wine of incomparable finesse".

2021 Vintage: Chablis wines are balanced and present a nice acidity. They have a delicious salinity and aromatic precision reminiscent of lemon zest and white honey.

Serving: Temperature:

55°F.

Celling:

5 to 15 years.

**James Suckling
95 Points**

A concentrated, ripe and well-structured Grand Cru Chablis with notes of orange peel and flint. Wonderful balance and a long, very elegant finish.

Fermented and matured in 500-liter oak casks and concrete eggs. Drink or hold.

**Also: Tim Atkin MW-93 Pts
Decanter-92 Pts**



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