

Chablis 2008

Grape Variety :
 Chardonnay.

Vineyard

Site: this is the northernmost region of Burgundy, located in a dramatic circle of hills where vines have been planted for hundreds of years

History & tradition: in the sixties, when the Chablis vineyards were all but abandoned, Robert Drouhin recognized the potential of this region which had been ravaged by the phylloxera disease a century before. He was one of the first Burgundy propriétaires who set about revitalizing the area.

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.

Viticulture

Plantation density: 6 250 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.

Vinification

Supply: This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners.

Very slow pressing so as to respect fruit.

Ageing

Type: stainless-steel vats.

Length: 7 to 8 months.

Tasting note by Véronique Boss-Drouhin

"A dry and fruity wine, easy to drink. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus (lemon or grapefruit); small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes. Pleasant and long aftertaste".

Vintage

It is an exceptional crop. Picking lasted from September 25th to October 4th. We were few to harvest so early, but low yields meant precocious maturity... the sanitary state, acidity and sugar levels were excellent. The year was difficult but the biological culture proved to be successful.

We are quite confident to say that 2008 is one of the greatest vintages of the past 25 years.

All the wines from the village Chablis to the Grand Crus, depending on their level of appellation, show concentration, richness, freshness, minerality and intense aromas. It could be interesting to lay down these Chablis as their aromatic potential is important. Although very pleasant and seductive when young, you could also keep these Chablis up to 4 or 5 more years, the Premier Crus from 7 to 8 and the Grand Crus to drink from 2011 and the next 12 years.

Serving

Temperature: 12/13°C (53-54°F).

Cellaring: 1 to 5 years.





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The Moulin de Vaudon, the property of Joseph Drouhin, is an 18th Century watermill straddling the Serein River, close to the Grand Cru vineyards of Chablis. Flowing gently past hillsides covered with vineyards, the river has always been closely identified with Chablis and its region. Because of its unique location at the heart of their 38 hectare vineyard estate (95 acres), this historical mill is the headquarters of the Drouhin Domaine in Chablis.

Joseph Drouhin, a precursor and pioneer in this great wine region for 40 years, will strengthen the identity of their prestigious Chablis Domaine. With this in mind, and starting with the vintage 2008, the name "Vaudon" will be associated with Joseph Drouhin for all its Chablis wines as a sign of the firm's allegiance to this historical terroir.