

Chablis Les Clos 2015

Grand Cru

Grape Variety :
Chardonnay.

Vineyard

Site: 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.

History & tradition: 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.

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 of the vines: 37 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).

Yield: we aim for a lower yield, such as it existed before the new law. This yield is therefore the present maximum yield minus 20%.

Average yield at the Domaine: 43.2hl/ha (the yield currently authorized for the appellation is now 54hl/ha).

Vinification

Harvesting: by hand.

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

Ageing

Type: stainless-steel vats.

Length: 12 months.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

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".

Vintage

The wines deliver superb aromas. They are rich, supple and offer a long aftertaste.

The 2015 vintage is a faithful expression of the briny qualities associated with this appellation.





Chablis Les Clos 2015

Grand Cru

Serving

Temperature: 14°C (55°F).

Cellaring: 5 to 15 years.

DOMAINE DROUHIN VAUDON

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.