

Chablis Les Preuses 2018

Grand Cru

Grape Variety :
Chardonnay.

Vineyard

Site: on the right bank of the Serein River, above Grand Cru Bougros. The parcel, replanted in 2007, is on mild slope dominating the neighboring vineyards. Beautiful south/west exposure. The next vintage is expected around 2011.

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.

Drouhin estate: 0,5 ha. (1.25 acre).

Average age of the vines: replanted in 2007.

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: in oak barrel (0% new wood).

Length: 12 months.

Origin of the wood: French oak forests.

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

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 wine of great elegance. Pale yellow colour with greenish hints. White flower aromas are detected on the nose. On the palate, the wine is soft, round, well balanced, with good stuffing. The fruit flavors are enhanced by intense mineral notes, evolving towards slightly smoky tones. A beautiful aftertaste".

Vintage

The 2018 wines are a reflection of this sunny vintage.

The maturity of the year is carried by a subtle freshness that gives length and dynamism in the mouth. We



Chablis Les Preuses 2018

Grand Cru

vinified our wines on good lees which should maintain their freshness and aromatic complexity.

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.