

VINO FINO

Explore a World of Wine

JEAN-PAUL & BENOÎT DROIN CHABLIS 1er CRU VAILLONS 2023



\$79.99

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|---------------|------------|----------|-----------------|
| Product Code: | 3351 | Closure: | Cork |
| Country: | France | Unit: | Each |
| Region: | Burgundy | Volume: | 750ml |
| Sub Region: | Chablis | Alcohol: | 13.0% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |



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TASTING NOTES

A delicate yet powerful Chardonnay from a special Chablis vineyard. On the region's famous soils of Kimmerigean clay (rich in sea shells), the Vaillon's vineyard faces the cooler morning sun and so produces a white that is rich in minerality, but alluringly feminine in its fruit and floral nuances. Made by a 16th generation vigneron and leading light in the region, Benoit Droin (pronounced "du-wha"), this Vaillons is superb for the price.

Neal Martin, Vinous (2023 Vintage)

"The 2023 Chablis Vaillons 1er Cru has a pretty nose, more floral with dandelion scents infusing the lemon and orange pith aromas—quintessential Vaillons really. The palate is slightly lower in acidity than the 2022—fine depth and with a slightly powdery texture on the finish. Drink over the next 4-5 years."

Reviews for the 2022 vintage below...

92/100 Andy Howard MW, Decanter UK, October 2023 (2022 Vintage)

"Very elegant, perfumed floral notes to the fore, allied with sunny, ripe stone fruit. Quite delicate and refined on the nose. Good volume in the mouth with fine acidity to finish. A blend of five different climats."

90-92/100 Allen Meadows, Burghound (2022 Vintage)

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"(From 5 different lieux-dits that saw 15% of new and one-year old wood). A slightly cooler if still ripe nose reflects notes of white pepper, plenty of citrus influence and discreet shellfish nuances. Here too the palate impression of the middleweight flavours is one of richness and generosity yet the supporting acidity is both a little firmer and a bit brighter as well. This delicious effort could use better depth but more should reasonably develop with a few years of aging. Drink 2027+."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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