

## **Vinous – Domaine Drouhin Vaudon 2015 et 2016**

### **2016 Drouhin Vaudon Chablis Vaudon – (86-87) Points**

(the volume was off sharply in 2016): Delicate scents of apple, ginger and metallic minerality. Supple, juicy and on the lean side but with decent intensity to its flavors of lemon, apple, herbs and white flowers. A bit short on the finish--despite strict selection here. -- Stephen Tanzer

### **2016 Drouhin Vaudon Chablis Vaillons 1er Cru – (87-89) Points**

(these vines were not hailed on, according to Drouhin head winemaker Jerome Faure-Brac): Bright, light yellow. Pure aromas of yellow fruits, flowers, menthol and mint. Broader and more concentrated than the village wine but also considerably tighter today. Green apple and lemon flavors are complemented by firm minerality on the classically dry back end.

### **2016 Drouhin Vaudon Chablis Montmains 1er Cru – (86-88) Points**

Pale yellow. Pure but subdued scents of lemon, green apple and stone. Shows a more pronounced element of saline minerality than the Vaillons but a bit less texture in the early going. On the light side, this premier cru will offer easy early drinkability.

### **2016 Drouhin Vaudon Chablis Vaudésir Grand Cru – (88-90) Points**

(from a crop level of just 15 hectoliters per hectare, as this site was touched by hail): Bright pale yellow. Some slightly exotic aromas--even a hint of *surmaturité*--on the reticent nose. More open on the nose than the last. Fat, round and lightly saline, showing more stone fruits than citrus. Offers very good texture and volume but not yet showing real Chablis thrust and spine; more opulent than the Bougros but with less inner-mouth tension. Finishes with decent grip and a touch of dryness. This, too, should give pleasure relatively early. Winemaker Jerome Faure-Brac noted that it was difficult to pick an ideal harvest date here, which likely explains the wine's wider range of ripeness.

### **2016 Drouhin Vaudon Chablis Bougros Grand Cru – (88-90) Points**

(still on its lees, like the Vaudésir): Bright, light yellow. Very spicy aromas of ripe apple and white flowers. Broad, savory, appley wine with an inviting touch of sweetness. Not hugely concentrated or filled in. Finishes with saline and white pepper notes. Production here was about 33 hectoliters per hectare.

### **2016 Drouhin Vaudon Chablis Les Clos Grand Cru – (90-92) Points**

(less than 15 hectoliters per hectare produced, due to hail): Palish yellow. White peach, subtle spices, menthol and a stony nuance on the nose. Opulent and rich but more shapely than the other two grand crus, with an almost tannic quality giving grip to the finish, which hints at slightly exotic fruits. With its richness and reserve, this wine represents a nice compromise between the Vaudésir and the Bougros. Drouhin used larger-format barrels here to protect the wine's verve, noted Faure-Brac.

### **2015 Drouhin Vaudon Chablis Reserve Le Vaudon – 87 Points**

(bottled in July of 2016): Very pale color. Pretty, austere scents of menthol and wet stone: very Chablis and not a bit overripe. Then fat, ripe and nicely dry, with citrus and stone fruit flavors complemented by hints of flowers and stone. Rather powerful, even a bit aggressive, on the slightly drying, warm finish but there's no shortage of firming acidity.

### **2015 Drouhin Vaudon Chablis Vaillons 1er Cru – 88 Points**

Pale, bright yellow. Some very ripe hints to the aromas of spices, menthol and minerals, with the fruit currently in the background. Similarly quite ripe in the mouth, with the juicy acidity coming as a surprise. Offers pear fruit from entry to slightly dry, dusty aftertaste. This tactile, lightly saline premier cru is a bit less aromatic than usual owing to the heat of the growing season.

### **2015 Drouhin Vaudon Chablis Mont de Milieu 1er Cru (M) – 89+ Points**

(a blend of estate fruit, purchased fruit and purchased must): Pale, bright yellow. Very ripe, deeply pitched aromas of apple, peach and menthol. Strong citrus and stone fruit flavors dominate this very ripe wine today but nicely integrated acidity and minerality give lift and structure to the middle palate. Today the power of the vintage is masking the wine's underlying complexity. This very dense wine finishes with a chewy, almost tannic finish. Lot of potential here but a bit clenched today. This will be more of a dinner table wine, while the Vaillons will work better as an aperitif.

### **2015 Drouhin Vaudon Chablis Vaudésir Grand Cru – 90 Points**

(13.2% alcohol): Pale, bright yellow. Deep, briny scents of apple, menthol, iodine and saline minerality. Round, nicely concentrated stone fruit flavors convey an almost sweet impression. Not hugely gripping; in fact, a bit blurry in the middle, finishing with dusty persistence and a touch of warmth that limits the wine's complexity. This very ripe wine, which was the only 2016 to have its malolactic fermentation partly blocked, struck me as more Chardonnay than Chablis but Faure-Brac believes it will age well.