



TERROIRS DE BOURGOGNE

A.O.C. CHABLIS

APPELLATION D'ORIGINE CONTRÔLÉE

Village Appellation of the Chablis wine-growing district (dept. of Yonne).
 Producing communes : **Beines, Béru, Chablis, Fyé, Milly, Poinchy, La Chapelle-Vaupelteigne, Chemilly-sur-Serein, Chichée, Collan, Courgis, Fleys, Fontenay-Près-Chablis, Lignorelles, Ligny-le-Châtel, Maligny, Poilly-sur-Serein, Prény, Villy and Viviers.**

TASTING NOTES

White : Colour is rather light - pale gold or greeny-gold. Nose very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Notes of lime-flower, mint, and acacia occur frequently, as do aromas of liquorice and freshly-cut hay. Age depens the colour and adds a note of spice to the bouquet. On the palate, these aromas retain their freshness for an extended period. Perky and full of juice, it has an attack like an infantry charge. Long and likeable persistence leads to a smooth and serene finish. Very dry and impeccably delicate, Chablis has a unique and readily-recognisable personality. The name « Chablis » is widely usurped on all five continents by wines which have absolutely no right to it. Be forewarned : there is only one true Chablis.

SERVING SUGGESTIONS

White : This wine is a true boon to fine food. It can be enjoyed young (2-3 years old) with fish or poultry terrines, or with grilled or poached fish. It also goes well with asparagus, wich is normally difficult to match. Meanwhile, don't forget exotic cuisine : it can handle curries or tandoori dishes and it also balances out the mellow and subtle textures of sushi. Or you could simply drink it as splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Emmental.
Serving temperature : 10 to 11°C.



LOCATION

Located near Auxerre in the department of Yonne, the Chablis vineyards lie along a little river aptly named the Serein (« serene »). The Cistercian monks from the abbey of Pontigny began growing vines here in the 12th century. The Chablis AOC status was created in January 1938, thus confirming the excellent qualities of this dry white wine which, unlike the wines of some other regions, has held its leading place throughout its history thanks to the high quality of its raw material - the Chardonnay grape.

SOILS

No French wine-growing area has pinned its faith more firmly on the facts of geology. The main substrate is Jurassic limestone (specifically, Kimmeridgian limestone) laid down some 150 million years ago. The rock contains deposits of tiny fossilised oyster shells which remind us that Burgundy once lay beneath a warm ocean. Some particularly valuable « terroirs » produce the Premiers Crus.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines exclusively - **Chardonnay** (known locally as « Beaunois »).

PRODUCTION

Area under production* :	Average annual yield** :
1 hectare (ha) = 10,000 m ² = 24 "ouvrées"	1 hectolitre (hl) = 100 litres = 133 bottles
3,256.81 ha	187,478 hl

* In 2008 ** 5 years average, 2004-2008