



# Bourgogne Chitry



## APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Chitry **Régionale appellation** covers still red, white, and rosé wines produced in an area of the village of Chitry-le-Fort that was defined in 1993.

## TASTING NOTES

The **whites** are pale yellow in color with touches of silver yellow. The nose reveals aromas of hawthorn with touches of lemon, white-fleshed fruit, peach, and dill. In the mouth, the attack is smooth with fleshy fruit, underscored by lemony acidity. The finish is saline with a lingering sensation of freshness.

The **reds** are cherry red in color with touches of deep ruby. The nose evokes notes of cherry, raspberry, and toast, with violet and peony aromas. In the mouth, they are fresh and fruity, both fleshy and saline, some wines more structured than others.

The **rosés** are orangey pink with touches of silvery pink. The nose develops a floral register, mingling with notes of cherry, redcurrant, pomegranate, blackcurrant, licorice and pepper. In the mouth, they offer a balance between power and freshness, and are forthright, with a persistent finish.

## SERVING SUGGESTIONS

**Red:** Its smooth and delicate tannic structure makes it the perfect accompaniment for a tuna filet cooked à *l'unilatéral*, meat wrapped in pastry, smoked shoulder of pork with lentils, roast pork with onions, *paupiettes*, *pot-au-feu*, grilled rib of beef, Cantal and Tomme-style cheeses.

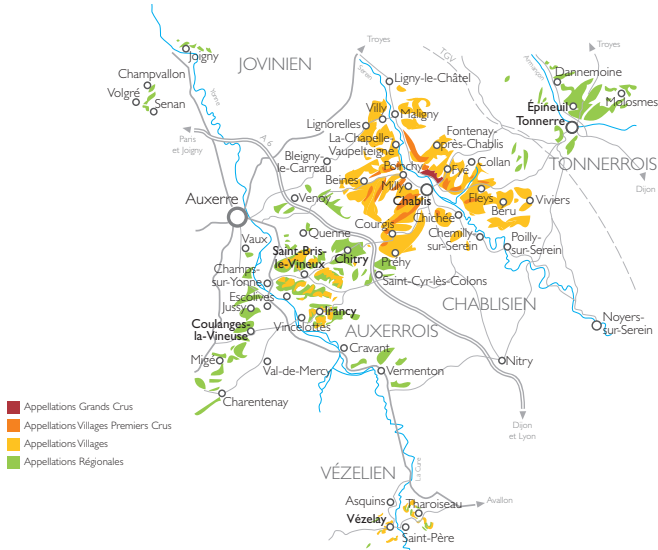
**Serving temperature:** 15-16°C.

**White:** Its lemony freshness and fruity smoothness makes it the perfect partner for aperitifs with appetizers, served with saline or savory tapas, oysters, vegetable dishes, roasted fish, asparagus with herby creamed potatoes, sophisticated cold cuts, and snails. For the cheese course, try it with goat cheese with acacia honey.

**Serving temperature:** 10-12°C.

**Rosé:** Its fruity freshness and vinosity will showcase cold buffets, garden salads, seafood with chorizo, marinated oven-roasted fish, roast beef, frogs' legs with herbs, and gnocchi with tomato.

**Serving temperature:** 10-14°C.



## LOCATION

Chitry-le-Fort is located 13km to the southeast of Auxerre, on the right bank of the Yonne river. This charming Medieval village is notable for its fortified tower and church of Saint-Valérien. It is also a typical winegrowing village set out between cherry orchards, farmland, and its many hectares of vines.

## SOILS

The village is tucked into an amphitheater open to the west, notched into by small valleys. The vineyard is located on slopes facing north-northwest and south-southeast, at between 195-300m above sea level. The soil is made up of limestone and marl-limestone formations from the Middle and Upper Jurassic.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Whites** - *Chardonnay*.

**Reds and rosés** - *Pinot Noir*.

## PRODUCTION

**Area under production\*:**

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**Whites: 57.87 ha**

**Reds and rosés: 35.5 ha**

**Average annual yield\*\*:**

1 hectolitre (hl) = 100 litres = 133 bottles.

**Whites: 2,033 hl**

**Reds and rosés: 1,230 hl**

\*In 2022 \*\*5-year average, 2017-2021