



Chablis Premier Cru



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Premier Cru of the *Chablis* wine-growing region (Yonne).

This *appellation* comprises **40 Premier Cru Climats** (named plots of vine-growing land). Each commune or hamlet within the *appellation* has one or more main *Climats*, the name of which may be applied to the other *Premier Cru Climats* in that commune. There are 17 main *Climats*.

Producing communes: **Beine, Chablis, La Chapelle-Vaupelteigne, Chichée, Courgis, Fleys, Fontenay-près-Chablis, Fyé, Maligny, Milly, Poinchy.**

In this *appellation*, the words *Premier Cru* and/or the name of the *Climat* of origin may be added to the name CHABLIS for wines grown on *Premier Cru* plots.

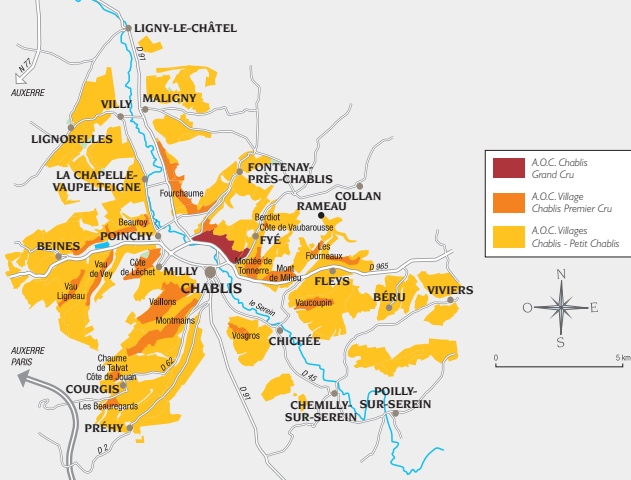
TASTING NOTES

White: pale gold in colour. To the nose, the full extent of its aromatic potential is not instantly apparent. It needs a little airing. This is a wine with good aging potential (5 or sometimes up to 10 years). Each *Climat* has its own typicity, depending on soil and exposure. The wines are well-built and long in the mouth. The Chablis *Premier Cru* wines beguile the palate, whether mineral and tight in their youth or flowery and developing delicate and subtle aromas with age.

SERVING SUGGESTIONS

The nose does not immediately express the full potential of this wine - it needs a little airing. It can be enjoyed young (5 years old) as well as aged (10 years old). Aromatically, Chablis *Premier Cru* is highly complex and therefore highly adaptable. Good matches will include cooked oysters and fish in sauce. The more mineral versions of this wine can be served with fine poultry or veal in white sauce. The more open variations are a wonderful accompaniment to small tripe sausages (*andouillettes*) and the Burgundian specialty of snails (*escargots*). This is a wine with real breeding, that also does justice to the local ham speciality in Chablis (*jambon au Chablis*).

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"). Vines began to grow here during the Roman era. In the 12th century, the Cistercian monks from the abbey of Pontigny developed its cultivation. The AOC Chablis *Premier Cru* 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 Bourgogne once lay beneath a warm ocean. Regarding the *Premier Cru*, the particularity is that they are produced on either side of the Serein river (left bank and right bank). The most famous *Climats* are those on the right bank, surrounding the *Grand Cru*.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites exclusively - **Chardonnay** (known locally as "Beaunois").

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

772.32 ha

Average annual yield**:

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

36,165 hl

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

PREMIER CRU CLIMATS

The names of the main *Climats* are printed in bold, followed by the names of the subsidiary *Climats* which belong to the commune or hamlet and may employ the same name as the main *Climats*. **Beauroy**, Côte de Savant, Troesmes; **Berdiot**, **Chaume de Talvat**, Côte de Jouan; Côte de Léchet; Côte de Vaubarousse; **Fourchaume**, Côte de Fontenay, L'Homme Mort, Vaulorent, Vaupulent; **Les Beauregards**, Côte de Cuissy; **Les Fourneaux**, Côte des Prés-Girots, Morein; **Mont de Milieu**; **Montée de Tonnerre**, Chapelot, Côte de Bréchain, Pied d'Aloup; **Montmains**, Butteaux, Forêts; **Vaillons**, Beugnons, Chatains, Les Épinottes, Les Lys, Mélinots, Roncières, Sécher; **Vau de Vey**, Vaux Ragons; **Vau Ligneau**; **Vaucoupin**; **Vosgros**, Vaugiraut.

www.chablis-wines.com



Chablis



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Chablis* wine-growing region (Yonne).

Producing communes: **Beine, 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, Préhy, Villy and Viviers.**

TASTING NOTES

White: the colour is rather light - pale gold or greeny-gold. The nose is 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 depends 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, the attack is intense. Long and likeable persistence leads to a smooth and serene finish. Very dry and impeccably delicate, Chablis has a unique and readily-recognisable personality.

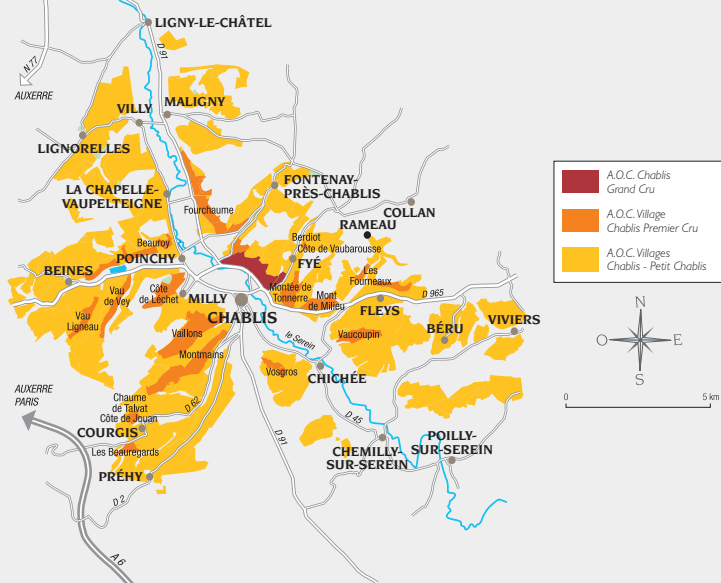
The name "Chablis" has long been usurped and sometimes still is.

Be forewarned: there is only one true Chablis, only from France.

SERVING SUGGESTIONS

White: 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, which is normally difficult to match, as well as exotic cuisine: it can handle curries or tandoori dishes and it also balances out the mellow and subtle texture of sushi. Or you could simply drink it as a splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Emmental.

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COLOUR(S) AND GRAPE VARIETY(IES)

Whites exclusively - **Chardonnay** (known locally as "Beaunois").

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

3,715.99 ha

Average annual yield**:

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

175,246 hl

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