



CHABLIS

Surface : 2 000 hectares.

Appellation : Chablis

Location: 19 communes in the very northern part of Burgundy.

Soil: clayey and marly

Grape variety : chardonnay

Harvest : by hand.

Wine making : Traditional, in tanks, with first fermentation during 2 weeks and then aged in new oak barrels.

Ageing : in vat



History

The Chablis vineyards near the town of Auxerre lie halfway between Dijon and Paris. They formerly belonged to a much larger wine-growing region which covered all the hill-slopes as far as the Côte-d'Or. But the region was devastated in the late 19th century by the twin plagues of mildew and above all phylloxera.

When new, resistant, and vigorous strains were re-established by grafting, only those parts of the area capable of producing high-quality wines were replanted. Hence the Chablis of today, the epitome of the great, dry white wines of France.

The area of production extends over specified parcels in 19 communes.



Soil

The Chablis vineyards extend over the limestone slopes on either side of the charming River Serena. The continental climate (hot in summer and cold in winter, with severe spring frosts) and the marly limestone soil combine to mould the unique character of Chablis wines.



Wine

- Colour: Beautiful pale gold colour.

- Nose: Fresh and fruity nose with hazelnut and almond aroma.

-Taste: Dry and crisp, the taste develops quickly.



Service

Ready to drink, but can be kept easily 5 to 8 years.

This wine should be served rather cooler, at 10 – 12°C, with oysters, seafood, delicatessen or snails. It goes well with goat cheeses and gryère.