



# 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.

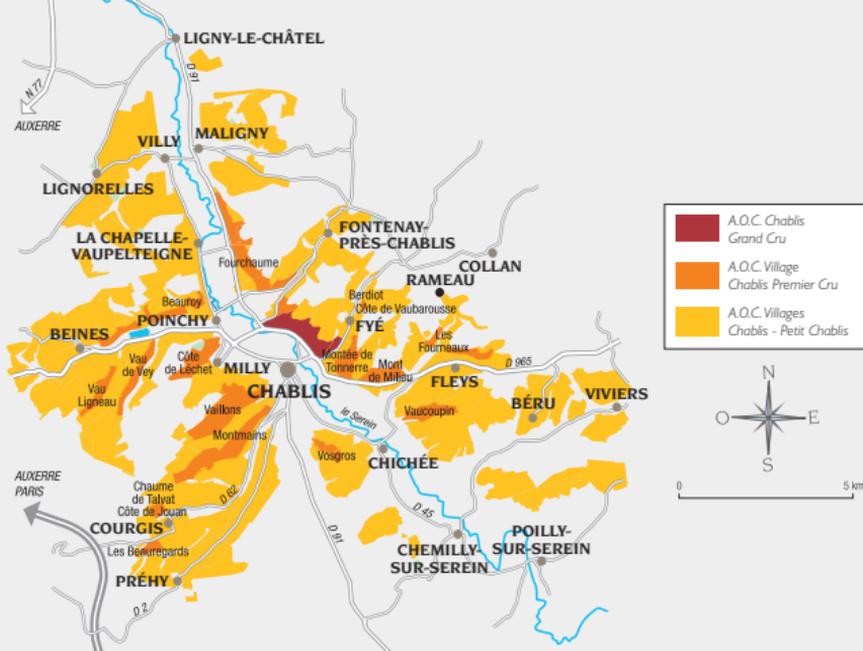
## TASTING NOTES

**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 12<sup>th</sup> 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 m<sup>2</sup> = 24 *ouvrées*.  
**777 ha.**

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.  
**37,305 hl.**

\*In 2018 \*\*5 years average, 2014-2018

## 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*. **Beuroy**, 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.