Chablis, a crystal-clear expression of terroir

Pure Chablis

One grape
One region
One of a kind

Bourgognes

Only from France
On the trail of Chablis wines

This presentation is dedicated to the discovery of the wines of Chablis, and is part of the Bourgogne Wine Board’s (BIVB) global strategy to educate as part of their promotion of the wines of Chablis.

It is a unique trip to the very heart of the Chablis winegrowing area.
WHAT MAKES CHABLIS UNIQUE?
Chablis: a unique winegrowing region in Bourgogne

Bourgogne: 28,715 ha (en 2011)
3% of the French vineyard
around 200 million bottles produced annually
0.3% of wine production worldwide
1 out of 2 bottles is exported

Chablis: 18% of the Bourgogne vineyard
35 to 40 million bottles produced annually
2 out of 3 bottles are exported
A winegrowing region in northern France

A northerly region in the north of Bourgogne

1. Chablis & Grand Auxerrois
2. Côte de Nuits
3. Côte de Beaune
4. Côte Chalonnaise
5. Mâconnais
The Romans introduce vines

The Cistercian monks contribute to the development of winegrowing

Birth of the Chablis and Chablis Grand Cru AOCs

First solutions against springtime frosts

Tradition and modernity 21st century

I – III

The Romans introduce vines

XII

XVI

Its reputation is established as it is shipped to Paris

1938

1956-1959

First solutions against springtime frosts

www.chablis-wines.com
A unique soil and subsoil

• Limestone formed during the **Kimmeridgian period** (around 150 million years ago), when Chablis was under a warm, shallow sea.
• Contains fossils of small oysters called **Exogyra virgula**.
The Soil

The Portlandian Soil

It is the upper layer of the Kimmeridgian soil, dating from the Cretaceous period. It contains more limestone, and is not so rich in clay and fossils.

The Kimmeridgian Soil

In the Mesozoic era, Chablis was at the bottom of the ocean. The Kimmeridgian soil is made up of alternating layers of limestone, and clayey marl that containins the fossils.
*Chardonnay*

**Chablis is Chardonnay, but not every Chardonnay is Chablis**

*Rosemary George*

In this environment, limestone soil, and semi-continental climate, the Chardonnay grape finds a unique yet fragile equilibrium at maturity, without over-ripening. Chablis thus offers an exceptional expression of the varietal, with wines that are elegant, mineral, and appreciated for their purity of taste.
A semi-continental climate

Spraying
Men, women and expertise
THE FOUR APPELLATIONS
Levels of AOC in Bourgogne

• The wines of Bourgogne are classified according to four levels of *Appellation d’Origine Contrôlée* (AOC):
  – Régionale
  – Village and Village Premier Cru
  – Grand Cru

• There are 100 AOCs in Bourgogne, which illustrates the diversity of wines available from the region.
Levels of AOC in Chablis

- 2 Village appellations: Petit Chablis and Chablis
- 1 Village Premier Cru appellation
- 1 Grand Cru appellation
Chablis: the *appellations*

In total, 5,000 hectares and 35 to 40 million bottles produced annually.
Vignoble de
Chablis
Petit Chablis

• On the plateaux on the tops of the hills, on limestone formed during the **Portlandian** period

• At an elevation of 230m-280m, with various aspects

• A fresh and lively wine to be drunk young

• Serve at 8-10°C
Petit Chablis

- Wine tasted
Petit Chablis: conviviality and simple pleasures
A moment over a glass of Petit Chablis

1. An awakening of the senses: aperitif
2. Immediate satisfaction
3. Easy to drink: between meals for some quality time

A very accessible wine, in every way

www.chablis-wines.com
Petit Chablis: Serve chilled and enjoy as an *aperitif*, or simply on its own. Its liveliness will make it a perfect pairing for goat cheese. You might also want to try it with an omelet and bacon, mussels, a quiche, or grilled sardines...
Chablis: an initiation to purity and minerality
Chablis

- Planted on limestone soil formed during the Kimmeridgian period

- Notable for its purity, crispness and minerality

- Serve at 10-11ºC
Chablis

• Wines tasted:
Enhance your dishes with a Chablis

From the beginning of the meal, it highlights the dishes without overpowering them.
Chablis Premier Cru: the multiple expression of a vineyard
Chablis Premier Cru

- On limestone slopes formed during the **Kimmeridgian** period
- The very essence of Chardonnay over some very special **terroirs**
- Serve at 10-11°C
40 Climats - 40 Premier Cru styles

- **Climat**: The Burgundian definition of *terroir*
- **Climat**: The very DNA of the Chablis region
  - A precisely defined **plot**
  - Enjoying **specific geological and climatic conditions**
  - Identified and highlighted by man’s work
Chablis Premier Cru

40 Climats, including 17 main ones or “flag-bearers”

The most famous: Mont de Milieu, Montée de Tonnerre, Fourchaume, Vaillons, Montmains, Côte de Léchet, Beauroy and Vaucoupin.

Each Chablis Premier Cru has its own style. Some are more zesty, such as Montée de Tonnerre and Côte de Léchet. Others are more delicate and fruity, like Beauroy and Fourchaume.

Each Climat brings its own personality, depending on the soil and the aspect.
Chablis Premier Cru

What is a Climat “porte-drapeau”?

Right bank example: the Climat Fourchaume is surrounded by the Climats L’Homme Mort, Vaupulent, Côte de Fontenay and Vaulorent.

Producers with vines in the Climat called L’Homme Mort can call their wine Chablis Premier Cru L’Homme Mort or Chablis Premier Cru Fourchaume, because the Climat L’Homme Mort is a subdivision of the Climat Fourchaume.
Chablis Premier Cru

• Wines tasted:
Chablis Premier Cru: multiple food pairing options

Sophisticated dishes

Large range of flavours
Chablis Premier Cru: Its purity, sophistication and nobility are a perfect match for a wide range of flavors. To be enjoyed with poultry and veal in creamy sauces, andouillettes, snails, or cooked oysters. It is ideal with hard cheeses and Bourgogne cheeses like Epoisses. But it is also wonderful with warm asparagus, rabbit, crab, scallops and poached fish.
Chablis Grand Cru: emotion and strength
Chablis Grand Cru

- Steep slopes where in some places the Kimmeridgian limestone shows on the surface
- Mainly facing south/south-west: an aspect which ensures the vines are always bathed in light
- Minimum ageing until March 15th of the year after the harvest
- 1 Chablis Grand Cru appellation, 7 Climats
- Serve at 12-14°C
Chablis Grand Cru: 7 Climats
Chablis Grand Cru

- Wines tasted:
Chablis Grand Cru: A wonderful partner to lobster and langoustine, foie gras, poultry and white meats in cream or mushroom sauces, raw fish or fish cooked with cream or butter.
The tempo of a Chablis Grand Cru

Chablis Grand Cru highlights exceptional moments while combining:

• Gastronomy
• The time to savour
• A well laid table
FOOD AND WINE COMBINATIONS
Chablis wines go well with a wide range of dishes, which accounts for their international popularity. Their purity and sophistication brings out the best in food, while neither masking nor swamping other flavors. Chablis wines awaken the senses.

There is a wide range of Chablis wines, going from wines for sharing to wines for special occasions. From Petit Chablis to Chablis Grand Cru, these wines make every occasion extra special.
The four rules of food and wine matching

1. Match the strength of the food and the wine
   - Light food → Light wine
   - Strong food → Strong wine

2. The complexity of the food and the wine
   - Simple food → Simple wine
   - Complex food → Complex wine

3. Favour regional marriages

4. Experiment with the dominant flavours in the food and the wine
   - Reinforce: the acidity of sorrel with the acidity of Chablis
   - Contrast: acidity / saltiness of Roquefort / richness of Chablis Premier Cru
   - Accompany: minerality of Seafood / minerality of Chablis Grand Cru
CONCLUSION
Conclusion

The Chablis wine region, located in a relatively concentrated geographical area, shares a single varietal and draws all its authenticity from the Kimmeridgian soil. It nonetheless offers an extensive pallet of wines and expressions, to delight a wide public.

The vines of Chablis: A single varietal, Chardonnay
Kimmeridgian soil
Four levels of *appellation*
5,000 hectares of vines
35 to 40 million bottles produced annually
Sold in around 100 countries

and a purity that is inimitable

*Pure Chablis, one grape, one region, one of a kind.*
Join us on www.chablis-wines.com