



PURE CHABLIS

One grape

One region

One of a kind

Only from France

Cool Down with Petit Chablis' Refreshing Touch

Served chilled, Petit Chablis' crisp wines can be enjoyed in various ways across the summer season.

New York, NY, June 13th, 2016 - Chablis, the iconic French wine region known for its cool-climate Chardonnays, presents its convivial Petit Chablis appellation to stay cool as the heat of the summer approaches. Refreshing and generally light, Petit Chablis wines can best be enjoyed on their own or paired with summer foods and rarely exceed \$20, making them the perfect go-to white wine for warmer months.

Like an embodiment of the summer season, Petit Chablis wines present aromas of white flowers mixed with citrusy notes (lemon, grapefruit) over a mineral base. Notes of peach and other white-fleshed fruits are often present, as well as a touch of saltiness. This results in wines that are light and lively with well-balanced acidity, which can be appreciated on their own or incorporated into summer meals and festivities.

At brunch: Petit Chablis' frisky and energetic character compliments fried eggs and omelets, as it tames their heaviness in the mouth. Open a bottle of Petit Chablis for your next celebratory brunch.

With a raw bar and seafood: Despite being born far from the sea, Petit Chablis has a brininess to it which calls for oysters, raw fish, and prawns (raw, grilled, or in sauce). It also makes a willing partner for small river fish (fried), grilled sardines, and numerous other fish species.

As an aperitif or for a cocktail party: Served chilled, a glass of Petit Chablis is perfect on its own as a pre-dinner drink. Or, for those looking to pair some bites with it, goat cheese is perfectly at ease with Petit Chablis' persistence, as are pressed or hard cheeses such as Gouda or Gruyère. This makes Petit Chablis an ideal wine to serve at a cocktail party with a cheese platter and some salty treats.

With a picnic: Its freshness and simplicity make it an ideal wine for summer salads. Slip a bottle in your picnic basket for a light refreshment under the warm summer sun.

For a backyard BBQ: In the heat of the summer sun combined with that of your grill, there's no better way to stay refreshed than with a chilled glass of Petit Chablis. Try pairing it with BBQ chicken, grilled vegetables or coleslaw at your next backyard party.

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About Chablis wines

The Chablis Commission, part of the Bourgogne wine board, manages the worldwide promotion of the wines of Chablis. Located only 1.5 hour from Paris, Chablis is the most northern of the 5 wine-producing regions in Bourgogne, Chardonnay's birthplace. Chablis' vineyards are composed of 13,343 acres spread-out in 300 estates. Elegantly simple, Chablis wines can only come from France. Divided into four different appellations (Petit Chablis, Chablis, Chablis Premier Cru, Chablis Grand Cru), these 100% Chardonnay based wines call for an invite to purity and minerality. With around 40 million bottles produced each year, Chablis wines represent a third of white Bourgogne offerings and export annually over 65%.

For media queries – imagery, samples, or interviews with the Chablis Commission – please contact:

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