



# PURE CHABLIS

*One grape*

*One region*

*One of a kind*

Press release – Chablis

*Only from France*

## Diverse International Pairings for Every Chablis Wine

**Just one grape from one region produces a spectacular range of wines, from Petit Chablis to Chablis Grand Cru, perfect for pairing with seasonal international dishes**

Ask any sommelier to list the most food-friendly wines, and he or she will invariably name Chablis. An expression of pure Chardonnay centered on the village of the same name, in northern Bourgogne, Chablis' bright acidity, minerality, and balance all make these wines excellent matches for food.

But even though Chablis is made from one grape in one region, its four appellations – Petit Chablis, Chablis, Chablis Premier Cru, and Chablis Grand Cru – create a wide range of wines, from fresh and easy-drinking to rich and complex. Use this array to take a palate journey around the world, pairing international dishes with Chablis wines and hitting the right note every time.

A precise combination of factors comes together in Chablis to create some of the world's most distinctive white wines. Nestled about 2 hours southeast of Paris, Chablis is located at the northern limit of still wine balance, the cool climate combining with the region's characteristic clay-limestone soils to create the precise balance of acidity, minerality, and full flavor that these wines are known for. Within Chablis' 13,400 acres, vineyards are classified into four appellations according to location, soil, and slope. In this special region, slight nuances make a remarkable difference in style, from the cooler vineyards of Petit Chablis AOC located mainly around the perimeter of the region and also above the Chablis Grand Cru hills, to the unparalleled exposure and rich, fossil-filled Kimmeridgian soils in the sloped vineyards on the hill above the Serein River known as Chablis Grand Cru AOC.

To get the taste buds ready, here are just a few ideas of how to pair the range of Chablis wines with seasonal dishes from around the world. There are many Chablis to be found at an affordable price for all of your festive needs.

### Petit Chablis and Oysters

While light, lively Petit Chablis is a wonderful aperitif, it also pairs well with fresh fish dishes like sashimi and oysters. The delicate flavors of citrus and white flower will prep the palate for another bite without overpowering the brininess of the oysters and sashimi.

### Chablis and Tom Yum Soup

Vibrant Chablis is incredibly versatile, creating harmonious pairings with even the most difficult-to-pair dishes. Characterized by its unforgettable hot and sour flavors with herbs such as lemongrass, kaffir limes, red chili peppers and fish sauce, these savory additions all work with a refreshing Chablis.

### Chablis Premier Cru and Moules-Marinières

An expression of Chablis that brings out all of its most classic characteristics – citrus, limestone, subtle richness, and a persistent finish – Chablis Premier Cru is excellent with this classic French dish. Mussels bring out even more of the wine's salinity, a nod to the ancient oyster shells found in the region's soil. These wines also make a great match with hard cheeses and local Bourgogne varieties such as Epoisses. But they also marry wonderfully with hot asparagus, rabbit or crab, scallops and poached fish.

# PURE CHABLIS

## Chablis Grand Cru and Fettuccine with Winter Truffles

Just a few, high-quality ingredients and the right wine pairing can transform a simple dish into a spectacular one. For a showstopping, Italian-inspired holiday centerpiece, toss fettuccine in a simple sauce of cream and Parmesan, finishing the dish with fresh winter truffle shavings. The intensity and weight of Chablis Grand Cru will stand up to the sauce while the acidity lifts all of that richness, and the wine's earthy, mushroom-accented complexity will marry well with the truffles.

The pairing options certainly don't stop there, as Chablis can pair with every kind of cuisine from around the world. Regardless of what you are serving this holiday season, Chablis deserves a seat at the dinner table to learn more about pairings please visit the [website](#).

###

## About Chablis Wines

The Chablis Commission, part of the Bourgogne wine board, manages the worldwide promotion of the wines of Chablis. Located only 2 hours from Paris, Chablis is the most northern of the 5 wine-producing regions in Bourgogne, Chardonnay's birthplace. Chablis' vineyards are composed of 13,400 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 32 to 40 million bottles produced each year, Chablis wines represent a third of white Bourgogne offerings and export annually over 65%.

[www.chabliswines.com](http://www.chabliswines.com) | Follow Chablis Wines @ [Instagram](#), [Twitter](#), [Youtube](#) | #purechablis

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

Mi Mi Chloe Park

Sopexa c/o Bourgogne Wine Board

[mimichloe.park@sopexa.com](mailto:mimichloe.park@sopexa.com)

+ 1 (212) 477 – 9800

[www.chablis-wines.com](http://www.chablis-wines.com)

Françoise Roure

Marketing Communication Manager

BIVB Chablis

T: 03 86 42 42 22

E: [francoise.roure@bivb.com](mailto:francoise.roure@bivb.com)

Twitter: @purechablis - #purechablis

Instagram : vinsdechablis

  
BOURGOGNES