



# PURE CHABLIS

*One grape  
One region  
One of a kind*

*Only from France*

Press Release -4/03/2020

## SPRING FORWARD WITH CHABLIS WINES FIT FOR THE SEASON

With the spring and summer months stretching out ahead, it's finally time to stock up on some of the finest produce the season has to offer. Look out for some of spring's finest vegetables such as home-grown asparagus, purple sprouting broccoli, savoy cabbage, and curly kale.



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And for the perfect partner for the season's fresh and vivacious culinary dishes, look no further than Chablis' fresh and lively wines.

For a seasonally perfect vegetable quiche, packed full of peas, broccoli and tomatoes, partner with a cool glass of Chablis. The crunchy crispness of the vegetables blends perfectly with the crisp minerality of the Chablis appellation wines.

Or, for any quick and easy seafood starters, whether it's a dozen fresh oysters, smoked-salmon blinis, or an easy salmon pâté, a Petit Chablis offers a light and refreshing partner for the first course, or can even work really well as an aperitif enjoyed in the fresh spring sunshine before lunch.

Take advantage of the season's star veg this year and make asparagus the centre of the show. Whether it's a simple grilled asparagus dish drizzled with balsamic vinegar, or a more adventurous recipe such as pan-fried asparagus with



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tomatoes and lemon burrata, a sophisticated Chablis Premier Cru is guaranteed to provide a winning combination. The bite of the asparagus and creaminess of the burrata is ideally paired with the aromatic complexities of a Chablis Premier Cru, perfectly blending aromas and textures.

Discover more Chablis wine and food pairings including simple aperitifs, light dishes, and everyday recipes at [www.chablis-wines.com](http://www.chablis-wines.com).

### CHABLIS SPRINGTIME SELECTION

- 2019, Domaine Vrgnaud, Petit Chablis (Gerrard Seel, £16.70 RRP)
- 2019, Domaine du Colombier, Chablis (Berry Bros & Rudd, £18.95 RRP)
- 2018, Maison Simonnet-Febvre, Chablis Premier Cru (Waitrose, £28.99 RRP)

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**Notes to Editors:**

**Contact:**

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**Recipes :**

<https://www.chablis-wines.com/blog/pan-fried-asparagus-with-tomatoes-and-lemon-burrata,1876,14636.html?>

<https://www.chablis-wines.com/blog/vegetable-quiche,1876,14413.html?>

**About Chablis Commission:**

The Chablis Commission of the Bourgogne wine Board manages the worldwide promotion of the wines of Chablis. Located only two hours from Paris, Chablis is the most northern of the five wine-producing regions in Bourgogne, Chardonnay's birthplace. Chablis' vineyards are composed of 13,811 acres spread-out in 380 domains. Divided into four appellations (Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru) these 100% Chardonnay based called for an invite to purity and minerality. With between 35 and 40 million bottles produced each year, Chablis wines represent a third of white Bourgogne offerings and export annually over 65%.

[www.chablis-wines.com](http://www.chablis-wines.com) / Twitter: @PureChablis #PureChablis / Instagram @VinsdeChablis

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