



PURE CHABLIS

One grape

One region

One of a kind

Only from France

Press Release – July 21st 2021

CHABLIS GOES TO MARKET

Chablis' diverse and unique range of wines provide the perfect partners for the best of British artisanal food and produce. From market fresh vegetables and freshly baked bread, to cured charcuterie and local cheeses.

Made by expert winemakers in the beautiful region of Chablis in France, just two hours from Paris in Northern Bourgogne. The wines of the region are renowned worldwide for their crisp minerality and freshness. Solely producing white wines made with only one single grape variety – Chardonnay – grown on the vineyards of its inimitable terroir, they have a purity which is instantly recognisable and truly unique.

Chablis wines are categorised into four different appellations: Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, with each appellation offering something different. Whether it's a light aperitif to pair with salty nibbles before dinner, a robust white to accompany a cured meats and cheese platter or a crowd pleasing white to match a fresh salad lunch with friends, there is a wine to suit a variety of occasions.

Chablis is undoubtedly a wine which can easily be enjoyed with food, and its diversity enables it to match cuisines and ingredients from across the globe, with British artisanal produce no exception. With the typical artisanal produce on offer at any of the UK's farmers markets, there is a Chablis to match.

CHABLIS' FARMERS MARKET FOOD PAIRINGS

Petit Chablis, Domaine Billaud-Simon, 2019 (*Jeroboams*, £16.63)

Fresh, zesty lemon and lime pith aromas with a subtle twist of passionfruit — a wine that shows the fruit-forward side of Petit Chablis. On the palate, it has a sappy, youthful herbaceous edge with a saline, fresh dough finish.

Farmers Market food pairing: Spelt Loaf

A spelt loaf would be the ideal pairing for this wine as it brings out the savoury, fresh dough finish while also adding a touch of sweetness to elevate the citrus flavours in the wine.

Chablis, Domaine Long-Depaquit, 2018 (*Honest Grapes*, £19.50)

Poised and mineral on the nose — tightwound, vertical, hallmark Chablis aromas with a touch of white flowers and a fresh green edge. On the palate, that saline, chalky edge is joined by flavours of green apple skin, lime juice and a lick of fresh cream.

Farmers Market food pairing: Selection of microgreens (pea shoots, watercress and purple radish)

Chablis is known for being food-friendly, and this wine demonstrates this capacity with its subtle, yet nuanced and concentrated flavours. The zesty and mineral side is the perfect partner for greens, which will further bring out the freshness and sappiness in the wine. Pairing wine with microgreens is a fun activity, as it will highlight the versatility of Chablis with greener, more bitter flavours.

Chablis, Le Finage, La Chablisienne, 2018 (*Urban Grapes*, £18.50)

Subtle, smoky gunflint aromas on the nose with a hint of almond peel, joined on the palate by delightful citrusy flavours combined with freshly baked rye bread, with a lifted acidity that keeps the wine oh-so fresh. A wine that shows the zesty-meets-savoury side of Chardonnay in the best light.

Farmers Market food pairing: Seeded Rye with mackerel paté, beetroot, horseradish

Seeded rye and fresh salted artisan butter might be a simple idea for a pairing, but when it comes to Chablis it's also a match made in heaven — the saline side to the wine compliments the savoury side of the rye bread, and the acidity of the wine cuts right through the butter.

Chablis Premier Cru, Vau de Vey, Pascal Bouchard, 2018 (*Jascots*, £23.58)

A charming wine with notes of blossom, fresh oats and vanilla pods on the nose. On the palate, it has a delightful creamy texture, almost like Greek yoghurt, with notes of sweet almond milk and white peaches, followed by a savoury, fresh dough and hazelnut finish and a salty edge. Incredible length — a wine that stays with you for a long time.

Farmers Market food pairing: Basil and fresh green salad and edible flowers

This wine has the best of both worlds; the floral side will pair beautifully with salad and fresh herbs, and the creamy, savoury flavours and texture give the wine some weight and means it can pair excellently with any cheeses or lighter meats.

Chablis Premier Cru, Fourchaume, Le Domaine d'Henri, 2018 (Berry Bros & Rudd, £45.00)

Lovely umami nose — aromas of sea mist and a twist of soy sauce. On the palate, this salinity carries through in the form of rock salt, with that mineral limestone crunch. This wine also has a wonderful crunch with regards to its texture; there's some grippiness here which makes it the ideal wine for food pairing. A bright acidity leaves your mouth watering for minutes and will help to lift even the richest of dishes.

Farmers Market food pairing: Pancetta (cured with pepper and rosemary), and Sliced Lomo (flavoured with garlic and Hungarian paprika)

It's time to get creative — often people don't think to pair white wines with charcuterie, but in fact a bottle like this Domaine d'Henri can be the perfect partner — the textural side to this wine pairs with the texture of the meats, and the acidity means the richness is lifted. A thirst-quenching, moreish combination!

Chablis Grand Cru, Vaudésir, Jean-Paul & Benoît Droin, 2018 (Berry Bros & Rudd, £72.50)

Brooding and intense nose of hazelnuts, clove and sourdough toast. On the palate, this shows everything you can hope for from a Chablis Grand Cru: fresh artisan butter, cashews, salted popcorn and that mineral lift which makes the flavours linger forever...

Farmers Market food pairing: 'London Blue' and 'Alexandra' cheeses

Chablis Grand Cru and cheese is a divine combination. The sharpness of the blue cheese with the richness of the Grand Cru is the perfect parallel, and the nutty aromas in both the wine and the Alexandra cheese puts the flavours of both the dish and the wine on centre stage.

Tasting notes and food pairings by Christina Rasmussen, London-based wine writer

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Notes to Editors

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About the 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%.

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