



CHABLIS

Location and history:

Located near Auxerre in the department of Yonne, the Chablis vineyards lie along a little river aptly named the Serein ("serene"). Vines began to grow here during the Roman era. The AOC Chablis status was created in January 1938, thus confirming the excellent qualities of this dry white wine which, unlike the wines of some other regions, has held its leading place throughout its history thanks to the high quality of its raw material - the Chardonnay grape.

Grape variety: 100% Chardonnay

Soil:

No French wine-growing area has pinned its faith more firmly on the facts of geology. The main substrate is Jurassic limestone (specifically, Kimmeridgian limestone) laid down some 150 million years ago. The rock contains deposits of tiny fossilised oyster shells which remind us that Bourgogne once lay beneath a warm ocean.

Characteristics:

The colour is rather light - pale gold or green-gold. The nose is very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Notes of lime-flower, mint, and acacia occur frequently, as do aromas of liquorice and freshly-cut hay. On the palate, these aromas retain their freshness for an extended period. Perky and full of juice, the attack is intense. Long and likeable persistence leads to a smooth and serene finish. Very dry and impeccably delicate.

Serving suggestions:

White: it can be enjoyed young (2-3 years old) with fish or poultry terrines, or with grilled or poached fish. It also goes well with asparagus, which is normally difficult to match, as well as exotic cuisine: it can handle curries or tandoori dishes and it also balances out the mellow and subtle texture of sushi. Or you could simply drink it as a splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Gruyere.

Serving temperature: 10 to 11°C

