



## La Chablisienne



n° 1 - september 2007

### EDITORIAL

*Dear Friends of La Chablisienne,*

*La Chablisienne is innovating, building, rejuvenating, selecting, communicating, undressing and ... getting dressed again. Everything is on the move in this house which has just celebrated its 80th birthday.*

*In order to keep you in touch with current events and to remain closer we have decided to send out a newsletter several times a year. You will be kept up to date with the latest news of ongoing vintages, the quality of our wines, our vineyards, our partners... everything in fact, that enters the daily life of our company.*

*We will be calling on sommeliers, restaurant owners and wine merchants who know how to put the spotlight on our best bottles. This first edition coincides with the news of the launch of a rejuvenated logo and some innovative labelling. These two visual signs bear witness to a greater modernisation which has its roots firmly planted in the soil of quality, tradition and luxury.*

*Furthermore we have also re-baptised some of our wines; you are about to become acquainted with the new members of our Chablis family : La Sereine, Les Vénérables, La Singulière, Le Fief de Grenouilles... pure discovery and pure happiness.*

*With that prologue we will now go hand-in-hand to meet the newcomers.*

*With our thanks.*

*Yolande Cressier, Sales Director, France.*

### NEWS

IT WAS DARING, BACK IN 1923 TO GIVE SUCH A NAME TO THE VISION. "LA CHABLISIENNE" BEAUTIFULLY, BUT NATURALLY, EXPRESSES THE ORIGIN...IT ALSO EVOKES A PERSONALITY THAT IS FEMININE, HONEST AND SINCERE... THE FOUNDING VALUES. IT WAS ALSO DARING TO SHOW A TRIUMPHANT DANCING FIGURE, CARRYING A GENEROUS BOTTLE HIGH AND PROUD. THAT FEMININE, NATURAL ASPECT WITH ITS TOUCH OF FRAGILITY IS NOW AN ESSENTIAL PART OF OUR IMAGE. IT HELPED US TO DECIDE, WHILE KEEPING THE SAME VALUES AND SPIRIT, TO EVOLVE OUR LOOK. A NEW LOGO, NEW COLOURS, NEW CLOTHES AND NEW SUPPORTS TO SERVE THE BRAND! A NEW IDENTITY FIRMLY PLACED UNDER THE BANNER OF "MINERAL EMOTIONS". THIS IS HOW WE WISH TO PUT FORWARD THE UNIQUE CHARACTER OF OUR CHABLIS WINES, WITH THEIR SINCERE AND ELEGANT NOTES, THEIR TEMPERAMENTS...





A MEETING WITH...

Marc Ragaine

## Arnaud Laplanche, head sommelier of la Côte Saint-Jacques in Joigny (89)

Arnaud Laplanche, 32 years old, is head sommelier of La Côte Saint-Jacques (3 stars Michelin guide rating) since 2005, he joined the establishment in 2002 after a solid grounding in some of the most prestigious restaurants in France. Originating in Chigny-les-Roses (Champagne region), Arnaud rounded out his knowledge of Chablis while he was training in the restaurant of Jean-Luc Barnabet in Auxerre (1 star Michelin).

**How long have you worked with la Chablisienne and how would you describe the relationship ?** It's been quite a long time. In any case, since my arrival at La Côte Saint-Jacques in 2002, I have always worked with La Chablisienne. It is a professional relationship but with a family feel. You are always well received. There is always a pleasant feeling of strength that is given out by La Chablisienne.

**What are the qualities that you mention when you introduce la Chablisienne to your clients ?** To begin, we always draw attention to the fact that La Chablisienne is one of the best cooperative wineries in France. Then there are the clients' own criteria : after tasting a Chablis, will they go and buy some themselves if they enjoyed the wine ? It's important because you know that the doors are open 7 days a week at La Chablisienne. You also know that the clients will find what they have tasted in our restaurant, the wine is available and they will be well received. This openness is one of the great strengths of La Chablisienne.

**The image of La Chablisienne is evolving, what do you think about that ?** I believe that this is in the right direction. The new presentation is very pretty. The new labels allow better readability. The renewal gives modernism; it's a good thing to have rejuvenated that aspect.

**Which is your favourite wine from La Chablisienne at the moment ?** Premier Cru Beauroy, vintage 2003. I adore its appeal and its mineral aspect. It is truly a gratifying wine. We offer this wine by the glass and it is very successful.

**What is your favourite food and wine pairing ?** Bresse chicken steamed in Champagne, served with a Château Grenouilles. It's a perfect match.

**What are the three key words that best define La Chablisienne ?** I would say generosity, pleasure and sincerity.

Following his qualification (Bac professionnel) in the hotel industry in Dijon, with a special mention for his skills as a sommelier, Marc Ragaine joined the team at La Tour d'Argent in Paris. After ten years at the top of the Parisian restaurant business he took over the wine merchant's cellar Les Agapes in Auxerre in 1999, where he followed in the footsteps of his father, Claude. This move led to him being voted the world's best independent wine merchant in 2003. (At Vinexpo, Bordeaux).

**Marc, does your relationship with La Chablisienne go back a long way ?** My father already worked with La Chablisienne, so when I took over the business I wanted to check on the continuation of that situation. Furthermore I like to make sure that I taste all the wines that I sell, so I went to La Chablisienne to see and to taste a large selection of the wines. This visit confirmed what I thought; the quality corresponded exactly with my expectations.

**And since then ?** I maintain a relationship with La Chablisienne that goes much further than just professional. There is a certain trust, ease tranquillity and a closeness that I appreciate. I have absolute trust in my contacts who do everything they can to make sure that all goes well.

**And how do your clients judge La Chablisienne ?** 99 % of them are very satisfied. When they talk about La Chablisienne,



there is an idea of homogeneity, of quality and regularity. **And what do you put forward as a leading trait when you suggest wines from La Chablisienne ?** I explain that each wine from La Chablisienne has its own special identity, that there is no uniformity in the wines. As for the taste of a Fourchaume Homme Mort, compared to a Fourchaume Vaulorent for example, there is a different identity which proves that there is a respect of

fundamentals. Thanks to its technical and human resources, La Chablisienne is able to bring out the terroir in its wines. The relationship that has been developed between the wine growers and their oenologists is primordial; they help the members realise that they must produce good grapes. **La Chablisienne is evolving, its image in particular, what do you think about that ?** For me as a wine merchant that doesn't change much. I don't pay a lot of attention to the labelling as I believe it is our job to present the wines. If La Chablisienne considers that it was important to evolve the presentation I respect that. But for me personally, it changes nothing.

**Which is your favourite wine from La Chablisienne at the moment ?** Chablis Vieilles Vignes 2002. This is a completely different quality of "old vine" ...different from anything that has the label "old vines". This wine is on a level with the Premier Crus, it is a wine that evolves with time and that I would suggest serving with foie gras.

**And what is your favourite moment for a glass of Chablis ?** I like to suggest Chablis as an aperitif. The mineral character sharpens the appetite and prepares the taste buds; it makes your mouth water. It sets you up and acts as a tonic for your meal.

**Can you sum up La Chablisienne in 3 words, Marc ?** Awareness (about the work done upstream), regularity and friendliness.



## CHABLIS' PREMIER CRUS

Coming from around ten different terroirs, both on the left and right banks of the river Serein, the Premier Crus of Chablis help us to learn and understand the great Kimmeridgian terroirs of Chablis. The vineyards are planted on well orientated slopes (south-west and south-east facing) so the resulting wines each have their own personality, thus making each wine unique. Chablis Premier Crus are at their best six to eight years after the harvest.

LA CHABLISIENNE ATTACHES A LOT OF IMPORTANCE TO BRINGING OUT THE EXPRESSION AND RICHNESS OF THE DIFFERENT TERROIRS IN ITS WINE-MAKING. BALANCE, FINESSE, FRESHNESS, ENERGY, MINERAL TENSION AND THE ABILITY TO EVOLVE IN TIME ARE ALL KEYWORDS IN DEFINING THE STYLE...



*Mont de Milieu,  
One of the Chablis premier Cru available from La Chablisienne,  
in its new attire.*

### LEFTBANK

**Montmains :**  
close to Vaillons,  
deep and secret,

**Vaillons :**  
close to the village of Chablis,  
crisp and inviting,

**Les Lys :**  
close to the village of Chablis,  
sensual and harmonieux

**Côte de Léchet :**  
close to the village of Milly,  
solaretairy

**Beauroy :**  
on the right slpoe of teh small valley  
joining the villages of Beines and Poinchy,  
carnal and round

**L'Homme Mort :**  
at the far end of Fourchaume,  
lively and "masculine"

**Fourchaume :**  
on the right of the hill bearing the Grand Crus,  
"feminine" and floral

**Vaulorent :**  
adjacent to Chablis Grand Cru Les Preuses,  
pure and dense

**Montée de Tonnerre :**  
on the left of the hill bearing the Grand Crus,  
facing Blanchot,  
pure-bred and elegant

**Mont de Milieu :**  
Superbly full south-facing in the  
prolongation of Montée de Tonnerre,  
magisterial and mature

### RIGHTBANK



## NEW GIFTS

download the catalogue on [www.chablisienne.com](http://www.chablisienne.com)

Even now in this harvest period, we are already thinking about the year-end celebrations that are always a special time for the wines of La Chablisienne. For the festive season we are in high demand for tastings and presents ! With the creation of a new visual identity, we have also renewed our gift list. We therefore invite you to come and browse among our canisters, our gift boxes of 2 or 3 bottles and other novelties such as the bottle + 2 glass gift box, a new presentation featuring our prestigious Château Grenouilles 2003 with a superb decanter. Wood, nuances of green, fine and authentic materials with as many presentation boxes to help join in the discovery of our wines and an invitation to sharing the pleasure...



[www.chablisienne.com](http://www.chablisienne.com)  
a good adress !

In French and English, full of information, permanent updates, tasting notes of our wines, news, images...  
What are you waiting for ?

## DIARY

- 🍷 **Saturday 8 and Sunday 9 September 2007 :**  
Fête du bourru (young wine festival) at La Chablisienne
- 🍷 **27 and 28 october 2007 :**  
Chablis Wine Festival
- 🍷 **15 and 16 décembre 2007 :**  
La Chablisienne gourmet food market
- 🍷 **January 2008 :**  
Chablis Wine Competition
- 🍷 **2 and 3 february 2008 :**  
Saint-Vincent Tournante wine festival in Poinchy,  
(2 km from Chablis)

## First impressions of the 2006 vintage

The 2006 vintage will remain as the year of extremes due to the overriding climatic variations which, by turn, were first restrictive then excessive.

In real terms, the hot dry weather of the months of June and July stressed the vines, causing some flower abortion and partial crop failure. We are haunted by the spectre of what happened in 2003 (still very fresh in our memory). The scenario of another drought was avoided when the month of August arrived with its cold wet weather, allowing the situation to readjust. However our worries were not over as heavy rains started causing other uncertainties. The month finished happily however as the sun took control of the skies in September ...

These very unusual climatic conditions caused an early harvest (starting mid-September). A rare and possibly unique occurrence as harvesting began in the Chablis region about one week before the Côte d'Or.

There is the old saying which has often shown its value and that is worth repeating that says the greatest wines are made in years of balance ; when mother nature looks after the vine all through its cycle of vegetation ; and then the grapes themselves are equally watched over - allowing optimum and progressive ripeness. So maybe 2006 will be the vintage that shows there is an exception to the rule... Despite being born in extreme conditions, the sugar/acid balance is tangible.

Tastings of 2006 have so far revealed crisp fruit in tender, gracious wines, particularly in the regional appellations and Petit Chablis. Chablis wines, Premier and Grand Crus gave aromas of pears, slightly spiced, thus heightening and giving more complexity to the already mouth-watering profound palette. This impression of maturity does not cover up some acidity levels that are both surprising and reassuring when compared to the harvest analyses and forecasts.

Nonetheless we must keep in mind that balance is, by definition, a precarious thing, and that La Chablisienne has carried out some precise and rigorous tasting analyses in order to lay to rest the doubts raised by the malolactic fermentations.

The fermentations laid down the first stones of the 2006 vintage. The work of maturing the wines will be just as fundamental. The overriding goal must remain the detection and capture of the tension and energy within these wines while allowing the tender aspect of the vintage to be appreciated as such - and not perceived as a sensation of flabbiness.

Once again, La Chablisienne will be able to play one of its strongest cards: its ability to blend. Present in all the Chablis terroirs thanks to its members and exploring every facet of the Chablis region, this capacity to assemble and blend constitutes a unique and coveted advantage. Will it therefore allow the transformation of a good vintage into a great one ?

We'll come back to this question in a few months...

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*The new presentation of Château Grenouilles.*

## Tasting Château Grenouilles 2001

**What is your first impression of the 2001 vintage ?**

In a general way, the wines of 2001 show themselves to be very agreeable after a little time – as much the reds as the whites. We are starting to have some wonderful attributes that are peaking now. On tasting Château Grenouilles 2001, I must admit to taking a lot of pleasure. To start there are aromas of honey and white flowers in particular, then a touch of mentholated lime-tree blossom lingers on the palate. It is a representative wine of what can be achieved in the North of Burgundy. I would say that it is a more “technical” wine than those of 2000 or 2002 for example. It has that very accentuated appeal that makes it an excellent partner for gastronomy.

**To which clients would you generally recommend the Château Grenouilles 2001 that is on your wine list?**

I would recommend it above all to the more informed amateur of Chablis. It is not a wine for all tastes – one can find them all good but you really need to know how to appreciate Château Grenouilles to understand its real quality. This wine is one of the very best bottles; it has a lot of finesse. It is a wine that ennobles.

**And what dishes do you suggest to accompany such a wine ?**

I like to recommend it for calf sweetbreads with rhubarb and ginger. The richness and fullness of the sweetbreads along with the touch of liveliness brought by the rhubarb and the structure of the ginger just marry so beautifully with the Château Grenouilles.

It goes equally well with our roast Brittany Langoustines accompanied by green asparagus. I'll repeat myself by saying that it is a wine that makes an excellent partner for gastronomy.

## Update of the 2007 vintage

After a very mild winter, the budburst occurred several days ahead of the normal date and the vines suffered no spring frost damage.

Vegetative growth advanced well due to almost summer-like conditions all through April and may thus allowing an early flowering period in very clement circumstances, from May 20th until the first days of June for the least advanced plots. This makes a difference of three weeks ahead compared to 2006.

Unfortunately these conditions were subsequently perturbed by storms which especially hit part of the vineyards at the end of May and the end of June, luckily without altering the quality potential of the future harvest. Our concern was then drawn to

the health of the vineyards, thanks however to good crop protection, the situation remained satisfactory.

So despite the natural succession of vintages, there are none that resemble each other. The 2007 vintage will obviously be early, with the official harvesting date fixed for September 1st and the programme of harvesting starting September 3rd for the Chablisienne.

Taking into account the heterogeneous nature of ripeness values for the moment, harvesting promises to be long with plot by plot attention being required more that ever. The organisation that has been in place for some years at La Chablisienne will therefore be essential.

# The Chablis Vineyard Map

