



## La Chablisienne



n° 2 - may 2008

### EDITORIAL

*It's spring in Chablis, a time of renewal and of small buds bringing the promise of a future harvest that we hope will be generous.*

*There is also a sentiment of springtime elsewhere...*

*The great wines that we offer warm our hearts, we hope that this feeling is contagious; we ask only to share it with you.*

*And there is only good news to announce at this start to the year :*

- *La Chablisienne is following its chosen path and is increasing its presence in top quality restaurants and with wine merchants.*

- *You have given a very favourable welcome to the new styling that we presented in the last newsletter. Le Chablis, La Sereine and le Chablis Les Vénérables - Vieilles Vignes now form part of your vocabulary, as if they had already been in use for 10 years.*

*Well done and thank you.*

- *Our wine library harbours some marvellous giant bottles (magnums, salmanazars, mathusalems, jeroboams...) and some old vintages that will be appreciated by amateurs. You will find more details in these pages.*

- *Our oenologist is keeping a caring eye on the wines of 2007.*

*We would like to ask for just a little patience before we release them !  
More to follow...*

*I will leave you to learn more about the life of the company, its wines, the people and our environment. You count among our friends and it is a pleasure to be able to bring you all the news.*

*Happy reading and keep in touch.*

*Yolande Cressier, Sales Director, France*

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## Olivier Friant, Head wine waiter at Le Divellec restaurant (Paris, 7th district)

Olivier Friant began his climb in the restaurant world in Cazaudehore – La Forestière, in Saint-Germain en Laye. Following a period in La Tour d'Argent and then the Relais d'Auteuil, Olivier joined Le Divellec where he is now head sommelier. In this restaurant which has a reputation for its ocean cuisine, Olivier has been sharing his love of wine for 12 years.

Olivier, how did you come to know the wines of La Chablisienne ?

In Le Divellec I have worked with La Chablisienne for 6 or 7 years. I already knew this company thanks to my experience with La Tour d'Argent. I was contacted by a representative of La Chablisienne who left me some samples ... and I have to admit I fell in love with those wines.

They are wines that are invariably of very good quality. It doesn't matter if the vintage is mediocre or great, the content of the bottle is always up to the mark. There is never any doubt; this is really company you can rely on.

What qualities of La Chablisienne do you particularly appreciate ?

When I talk about La Chablisienne, I specifically talk about the wines... you know, Petit Chablis, Chablis, Premier Cru or Grand Cru, they are always very good. Constantly a good balance between fruitiness and acidity with good length in the mouth. In general, when you talk about acidity to clients, even if they like Chablis, they can get nervous. But when you present that balance between acidity, fruitiness and length of La Chablisienne wines in the right light, people are not disappointed.

What do you think of the new image of La Chablisienne?

It's good. Personally I believe that it's necessary to renew the presentation from time to time, furthermore the new style is sober and goes well with La Chablisienne.

I don't like it when there is too much extravagance on the labels - what I see is well done; the chosen colours are perfectly suitable and most of all they go well with Chablis.

Which is your favourite wine from La Chablisienne at the moment ?

Château Grenouilles. This wine is my benchmark for La Chablisienne. Presently I am working with the 2004 vintage but with Château Grenouilles, all vintages are excellent.

What is your favourite food and wine pairing ?

One of the best pairings for me is sea bass in a salt crust with premier cru Mont de Milieu. I really love this match.

What are the three key words that best define La Chablisienne ?

I would say sobriety, elegance and finesse.



DURING THE WINE-MAKING PROCESS, LA CHABLISIENNE ATTACHES A LOT OF IMPORTANCE TO BRINGING OUT THE EXPRESSION AND RICHNESS OF THE DIFFERENT CHABLIS TERROIRS. BALANCE, FINESSE, FRESHNESS, ENERGY, MINERALE TENSION AND THE CAPACITY TO EVOLVE IN THE LONG TERM ARE KEY WORDS TO DEFINE THE STYLE.

## Chablis 1er Cru Mont de Milieu 2004

Beautifully facing full south in the prolongation of the Montée de Tonnerre vineyards, this premier cru is one of the favourites of Olivier Friant.

What is your impression of this Mont de Milieu 2004 ? It is beyond doubt very good, it is beautifully limpid and has good transparency. An attractive pale yellow colour with golden highlights, it has sparkle and is very appealing visually. On the aroma side, you can appreciate its simplicity and finesse. Then there is its fruity, flowery attraction. Some notes of citrus bring freshness and elegance. This wine is typical of the Chablis terroir with its mineral character, its acidity and the way it lingers in the mouth. This amplitude commends it as a Chablis of high quality.

What dishes would you recommend with this wine ? I would readily recommend this Chablis 1er Cru according to the menu or the fish dishes chosen by the client. Our chef always puts the fish first by minimising the sauce so I would suggest this Mont de Milieu 2004 with sea bass in salt, but also with a fine piece of roast turbot or even a sole meunière.

To which clients do you generally suggest this Mont de Milieu 2004 ? Not necessarily to connoisseurs who would more probably choose a Grand Cru. This Mont de Milieu is best suited for people who wish to enjoy themselves. It is one of our favourite wines. In fact we have a large variety of Chablis on our wine list but I didn't have this Premier Cru. It appealed to me right from the moment I tasted it



## A MEETING WITH...

### Christophe Masseline



Les Vendanges, wine merchant (Paris, 15th District) Two years ago Christophe Masseline joined his father in Les Vendanges...

after 15 years in the butchery business. "It was my father who passed on his love of good things. I started tasting wines when I was in my late teens then I learned a lot with a well known sommelier in wine fairs, but I also acquired experience through working in a winery."

In "Les Vendanges", have you known La Chablisienne for a long time ? It's been about ten years that I have known La Chablisienne. In my father's business they have always worked together. The products are well known.

And what virtues do you put forward to sell wines from La Chablisienne ? The quality ! In any case people who know are always asking for more. We don't have a problem selling wines from La Chablisienne. For those who are new to La Chablisienne, there are plenty of advantages, particularly the wide range of wines. That's good for us, as we can suggest the product that suits the client according to their budget. Furthermore we talk about the regularity and the consistency available from La Chablisienne. Even in difficult vintages they are able to do good things. And always with wines that are typical of the appellation.

What is your opinion about the new labels ? Personally I find them good. There is a more modern image and, after all, we know the product and so we can advise on the choice.

Which is your favourite wine from La Chablisienne at the moment ? Le Chablis Vénérables - Vieilles Vignes 2004.

And I'm not the only one ! I see that it has been mentioned in several wine revues. And regarding value for money it's top notch. I would naturally suggest it to go with fish, either grilled or in a sauce, or even with asparagus.

And what is your favourite moment for a glass of Chablis, Christophe ? At home for the aperitif, I won't think twice about opening Chablis. Here also in the wine cellar; either to help people learn or just to share a pleasant moment with friends who drop by to see us in the evening. We're sure to enjoy it - everyone does.

And what would be three words that best define La Chablisienne for you? Quality, distinctive style and consistency. When you have worked a long time with wine companies, these are the points that you appreciate the most. We taste wines from La Chablisienne every year and we notice that these qualities are always to be found together. And that's why we continue to work with them !

Cave Les Vendanges 51, avenue La Motte Picquet 75015 Paris

## UNIQUE NAMES FOR UNIQUE WINES

Within the structure of the launch of the new image of La Chablisienne, we decided to standardise certain labels. In fact the law states that a label cannot bear the name of more than one vineyard plot. Therefore, and from now on, our two Chablis 1er Cru: Fourchaume Vaulorent and Fourchaume L'Homme Mort will be labelled Chablis 1er Cru Vaulorent and Chablis 1er Cru L'Homme Mort. With these new labels, our different Premier Cru Fourchaume wines will not change their identity...or hardly.

Chablis 1er Cru Fourchaume remains Chablis 1er Cru Fourchaume. This means there is no change for this particular bottle that is an emblem of Chablis Premier Crus. It is still created from grapes from all the different plots within the famous "Fourchaume" vineyard. Thus representing an almost perfect blend from the magnificent terroir situated close to the Grand Crus of Chablis



Thus Chablis 1er Cru Fourchaume L'Homme Mort becomes simply Chablis 1er Cru L'Homme Mort. The new styling elegantly spotlights the surprising and mysterious name of this magnificent plot that is so rich in mineral style and opulence. L'Homme Mort is in fact an integral part (it comprises the left side) of the vineyard, Chablis 1er Cru Fourchaume. For several years it has been put into different vats for separate wine-making by La Chablisienne in order to retain its own identity.

Chablis 1er Cru Fourchaume Vaulorent becomes Chablis 1er Cru Vaulorent. The new labelling means that the mention "Vaulorent" now features in the place of "Fourchaume". How could it be otherwise for this great terroir that quite simply follows the line of the Grand Cru "Les Preuses"? Only a modest track separates them! Finesse, complexity, richness and great length are the words to describe wines coming from this plot that La Chablisienne has produced separately since 1990.



Download the tasting notes of our wines on the site  
[www.chablisienne.com](http://www.chablisienne.com)  
(page "wines", § "our tasting notes")

## Newsletter - n°2 - may 2008

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## First impressions of the 2007 vintage

After a very mild winter, the vines, subject to near summer conditions in the months of April and May rapidly started showing unusually enhanced development. In the month of June, certain plots started showing a stage of the vegetative cycle that is not normally seen until a month later. Precocity, drought and water stress were in everybody's thoughts. But then the summer, thwarted by cold conditions and perturbed by repeated and often stormy rain, inexorably caused a slowing down of this development. There were even hailstorms on several occasions.

All of this started to cause serious worries about the maturity of the crop and its health. And then September arrived. In fact we should really say : the magic of September began to work. We saw magnificent and unrelenting sunshine settle in and, once installed, it didn't leave the slopes until mid-October. It dried the vineyards, warmed the soil and our hearts. To complete the picture the North wind began to blow, with its cherished drying properties that are so precious in maintaining a good state of health in the vineyards. At last the wind of optimism was blowing through Chablis. Despite that, there was still a daunting task ahead. It was necessary to wait until each plot was in the right stage of ripeness to be able to pick. And so the harvest was spread over 3 weeks, an extremely rare event in the history of La Chablisienne.

At the end of alcoholic fermentation, distinct smells of grapefruit, pineapple and even pear could be found in the aromatic expression of the wines. Further to this, the malolactic fermentation allowed a softening of the acidic aspect.

The 2007 vintage should symbolize a return to the classic balance found in the wines of Chablis, bringing together purity, finesse and mineral tension. For us it also means the start of the long and patient work of maturing...

## DIARY

### Week-end of 14-15 june

Discover the aromas of Chablis wines thanks to tastings with commentary.

For more information contact us on +33 (0) 386 428 998.

In honour of Father's day, dads will be tasting !

### June 28th et 29th 2008

La Chablisienne visits the Bailly-Lapierre cellars ! Come and taste our wines and those of the Vignerons de Buxy, the Vignerons des Terres Secrètes, the Cave des Hautes-Côtes. Not forgetting the sparkling wines of Bailly-Lapierre... all of this in the remarkable underground site. (*Caves Bailly-Lapierre - Quai de l'Yonne - 89530 St Bris le Vieux*)

### July and august

Our tasting cellar will be open every day from 9am to 7pm

### September-October

The harvest fair is on, with tastings and sales of the young wine. (*Please contact us for more information about dates and times*)

### December 13th & 14th

Gourmet market, our selection of Chablis wines will be there to make your taste buds dance, ready for the party season! Local producers and artisans will also be present to bring extra colour to the weekend.



## A “NOT SO SMALL” PETIT CHABLIS

La Chablisienne renames its Petit Chablis 2006 “Pas si petit”(not so small), as a nod to the famous appellation.

Lively and easy to drink, the “Pas si petit” is like the first taste of spring on the palate. With green glints in its pale yellow colour, this limpid and brilliant wine reveals a refreshing nature thanks to its remarkable finesse and mineral fabric. A very appealing first impression with aromas of ripe fruit gives way to a sensual finish. This truly pleasing wine should be enjoyed in its youth.

“Pas si petit” is an excellent choice to serve before a meal...or at any time! To partner food it will happily accompany exotic salads, risotto with asparagus or calamari “à la plancha”. It will also goes perfectly well with oysters, crudités and carpaccios...or more serious dishes such as brawn and grilled fish...

### The Controlled Appellations of Chablis

The vineyards cover 4,753 hectares in all and the Institut National des Appellations d'Origine has granted 4 Controlled Appellations (AOC) :

- Petit Chablis : comes mainly from the plateaus around Chablis (730 hectares)
- Chablis : coming from the north and east-facing slopes and from the plateaus (3,156 hectares)
- Chablis Premier Crus : harvested from slopes that are south and west facing (767 hectares)
- Chablis Grand Crus : exclusively from Chablis and the village of Fyé; from the slopes on the right bank of the river Serein (100 hectares).

**Appellation :** Petit Chablis.

**Grape variety :** Chardonnay 100%

**Soil and subsoil :** Chalky from portlandian limestone.

**Planting density :** 5500-6500 vines per hectare.

**Situation and aspect :** In the communes of Beines, Bérù, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Châtel, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers et Villy. On variously facing slopes.

**Average age of plots :** 15 years.

**Pruning :** double Guyot

**Wine-making :** Cold static sedimentation before fermentation.

**Maturing :** 6 months on fine lees in the vat.

**Vintage 2005 tasting notes :** from 09/03/2007

Pale gold colour. Limpid, brilliant wine. Developed persistent bouquet with a good register of white fruit and flowers, a lot of finesse. Good balance between body, acidity and the mineral aspect. The elegant assembly is quite remarkable for the appellation. The finish is long with flavours of white fruit.

**Tasting advice :** A truly pleasing wine to enjoy now.

**Cellaring :** 2008/2010.

**Vintage 2006 tasting notes :** from 20/04/2007

Pale yellow colour with green tints, limpid, brilliant wine. Developed bouquet based on notes of ripe fruit with a touch of white flowers on aeration, remarkable finesse overall. Very good first impression in the mouth with a good sensation of fleshiness and flavours of ripe fruit. A mineral framework allows the ensemble to remain refreshing. The finish is sensual with good fruity freshness.

**Tasting advice :** a great Petit Chablis.  
**Cellaring :** 2009/2010.





## GIANT BOTTLES AND OLD VINTAGES

*Give in to  
temptation !*

WINE	SIZE	AVAIL.
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### Chablis Grand cru

Les Preuses 1987	JERO	42
Les Preuses 1988	JERO	68
Les Preuses 1997	JERO	25
Fief de Grenouilles 1994	JERO	29
Fief de Grenouilles 1996	JERO	22
Fief de Grenouilles 1997	JERO	44
Château Grenouilles 1987	JERO	156
Les Preuses 1987	MATHU	25
Château Grenouilles 1987	MATHU	22
Les Preuses 1987	SALMA	10
Château Grenouilles 1987	SALMA	10

### Chablis 1er cru

Fourchaume 1993	JERO	60
Fourchaume 1994	JERO	55
Fourchaume 1996	JERO	45
Fourchaume 1997	JERO	147
Mont de Milieu 1996	JERO	24
Montée de Tonnerre 1987	JERO	25
Fourchaume 1994	MATHU	16
Fourchaume 1996	MATHU	14
Fourchaume 1997	MATHU	17
Fourchaume 1985	SALMA	9

### Chablis

La Pierrelée 1988	MATHU	32
La Sereine 1995	SALMA	9
La Sereine 1996	SALMA	9

*Please contact us  
for prices.*

## Magnum de Chablis 1<sup>er</sup> Cru Fourchaume 1999

*The exceptional ability of Chablis  
wines to evolve through cellaring...*

is a subject that is rarely mentioned nowadays. We are so used to the pleasure of tasting Chablis wines in the prime of their youth with those beautiful fruity and floral notes.

But when one has the chance to taste a fine vintage which has patiently matured in the cellar for a few years, it is wonderful to re-discover the aromatic complexity and freshness that only the great terroirs can give.

Quite recently I had the opportunity to verify that "it goes without saying" fact while tasting a Chablis 1er Cru Fourchaume 1999 magnum from La Chablisienne.

*"Beautiful straw-yellow colour with a slight green tint, this limpid, brilliant wine catches the light perfectly. The bouquet of exceptional finesse is developed with hints of liquid honey and a finely floral-vegetal freshness. Great persistence on aeration with a mineral base to complete the aromatic spectrum.*

*On tasting it is elegant and has fine mouth feel which is highlighted by a radiant freshness and supported by a subtle mineral note. The overall register is one of a perfect balance between the richness and lightness of the vintage. The finish is long with the mineral aspect showing nicely.*

*This fine wine from 1999, at perfect maturity today, is a Chablis Premier Cru that is ideal for serving with some refined cuisine. Marry it with a piece of farm-raised veal cooked at a low temperature, or why not with lamb cutlets cooked to just a pink interior. The marriage is surprising. For best results it is a good idea to put the wine in a decanter one or two hours before pouring and serve it at about 12° C."*

HERVÉ TUCKI, BRAND AMBASSADOR



Magnum	Jeroboam	Mathusalem	Salmanazar
1.5 litres	3 litres	6 litres	9 litres