



## La Chablisienne



n° 3 - December 2008

### EDITORIAL

*It is a great pleasure to write to you today as I watch the leaves in the vineyards changing colour. They are turning to different tones of gold, lemon, saffron and ochre... it's a magnificent spectacle. You can also find all these nuances in our wines simply by tasting them – it's our invitation. In reality this autumn season also brings us closer to the end of the year holidays and party period and we can already start to imagine the beautiful table arrangements with prestigious dishes and impressive bottles.*

*Our profession is to procure pleasure for you, and with that in mind we have kept back some bottles from 2005. This great vintage is becoming scarce on the market and thus a windfall for amateurs of mineral style Chablis. So a healthy thirst to you all. Moreover La Chablisienne is following its chosen path and continues to innovate with new gift presentations; we can now offer a Fine de Bourgogne and a Marc de Château Grenouilles. We are also building up our partnership with the great establishments of French gastronomy and are to be found in prestigious in restaurants in the 4 corners of the world.*

*An intense life, which thanks to you; our partners, clients, associates, members, journalists, sommeliers and wine stockists, becomes richer every day... and we are thankful to you.*

Yolande Cressier, Sales Director, France

### SUMMARY

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The first 3D film ever created for the world's wine amateurs, another production by La Chablisienne – but this time to help understand the complexity of the Chablis soils.

One town in the centre - Chablis, with less than 3,000 inhabitants - twenty surrounding villages, a river (Le Serein), some valleys, a great patchwork of slopes and aspects, two types of terrain (Portlandian and Kimmeridgian).... it is here that the notion of "origin" really fulfils its meaning. Imagine that a wine bearing the name « Chablis » can be, all at the same time, a Petit Chablis (produced from vineyards on the Portlandian soil plateaus), a Chablis from the village of Béru, a Chablis Premier Cru Fourchaume, from the plot named L'Homme Mort or even a Grand Cru Chablis produced from the most famous, yet rarest, plot known as the hill of the Grand Crus: le Grenouilles ! At La Chablisienne we decided to try to make sense of the situation simply, while not forgetting the complex reality. The creation of a short film in 3D, available on the web, seemed to be the best response to the problem.

Join us at [www.chablisienne.com](http://www.chablisienne.com) from January 1st, 2009 and enjoy the show!



## Philippe Magne, Sommelier of La Chèvre d'Or restaurant in Èze.

With the initial idea of making his name as head waiter or maître d'hôtel, Philippe Magne found that he was drawn to the world of wine following some interesting encounters in this milieu. After having worked at the Petit Nice in particular but also in Germany, he joined the team at la Chèvre d'Or where his skills and dedication have been making the clients happy for some 19 years.

Philippe, how did you become acquainted with the wines of La Chablisienne?

While I was working at the Petit Nice in Marseille, we would recommend wines from La Chablisienne. It was at that time that I learned about Chardonnays from Burgundy, I found them very pleasant and approachable. The pleasure increased when I started tasting wines from Chablis and notably those from La Chablisienne.

Is it easy to recommend wines from La Chablisienne to clients of la Chèvre d'Or ?

Really it's not too difficult, as the Chablis we suggest is a well-known and much-appreciated wine. At la Chèvre d'Or we put the spotlight on matching dishes with wines and our chef's style of cuisine marries perfectly with the exceptional Chablis that we recommend - Château Grenouilles.

What do you think of the new labelling style of La Chablisienne?

It's very good. I find that it corresponds well to the products, to the appellations and to what one can expect in the bottle. It has been well conceived – one

senses that there has been some research into an image that is consistent with today's life and times. When there is some soul searching, it always results in something positive.

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

I am still in love with Grenouilles. It is a wine with a lot of elegance and finesse. It is also a very well balanced wine but which, at the same time, has a lot of character. Furthermore it is a wine that can please all palates whether masculine or feminine. It is a wine that perfectly accompanies langoustines royales (giant Dublin bay prawns) for example, or scallops.



How would you sum up your impression of La Chablisienne ?

My key words to describe the image of this company are: dedicated, refined and traditional.

« La Chèvre d'Or » (2 stars in the Michelin – Espoir, 3 stars in 2008) is one of the best restaurants of the Côte d'Azur. At its head, Chef Philippe Labbé selects his ingredients with a highly rigorous eye. To meet the challenge of marrying wines with dishes, Philippe Magne, the head Sommelier, has elaborated a wine list covering the whole of the French wine producing territory and which is backed up with a cellar of 20,000 bottles.

## CHÂTEAU GRENOUILLES 2004



Philippe Magne shares his impressions while sharing a glass of Château Grenouilles 2004, his favourite wine.

Philippe, What are your impressions of this Château Grenouilles 2004 ?

First of all one is drawn visually by the limpid straw-yellow colour with brilliant, slightly green highlights. The bouquet is very discreet but fine and elegant. There are also fruity notes...and a beautiful mineral aspect. You can also pick out a light touch of vanilla...

In the mouth there is a good, straightforward first impression. I appreciate the harmony between the fattiness and the acidity. Flavours of verberna and fresh almonds combine with floral notes – I find that most agreeable...

I like the lingering, discretely spicy finish on the palate. With the mineral style, balance and elegance of this Château Grenouilles, we have everything that could be wished for. It is truly a great wine - one that can be cellared for another 4 or 5 years in my opinion.

And what dish would you recommend with this wine ?

With a view to what our Chef is working on presently, I would suggest a marriage with scallops or even wild turbot, one of our specialities.

To whom would you recommend a Château Grenouilles 2004 in la Chèvre d'Or ?

We are lucky in having a clientele that is very sensitive to the quality of this type of wine. Château Grenouilles is, after all, a wine that is particularly in demand with experienced amateurs; people who know wine well. When they order a bottle, they are really giving themselves a special thrill. Nonetheless I also commend this wine to clients who don't know Chablis.

...And what are their impressions ?

Excellent. Really, I have never had negative comments about a Château Grenouilles... or about another wine from La Chablisienne.

Do you serve a lot in your restaurant ?

Yes, we get through quite a lot. The price of a bottle, naturally, is quite impressive but despite that it is opened and appreciated regularly.

## A MEETING WITH...

### Lucien Duca

Cave Caprioglio  
(16, rue de la Préfecture  
à Nice)



All the inhabitants of Nice know La Cave Caprioglio, a wine store founded in 1910. Running the business is Lucien Duca, who has shared his passion for wine for 45 years. He guides a clientele who appreciate not only his skill and his well-informed advice but also his great conviviality.

Lucien, have you known La Chablisienne for long?

Yes, it's been years and years that I have followed La Chablisienne. We have all the range available in our cellar; numerous Chablis, Premier Crus, Grand Crus... We also have their much-appreciated Bourgogne Rouge and Vézelay wines.

And what virtues do you put forward to sell wines from La Chablisienne ? For me it's being a test cellar and that's the reference for Chablis. That's what I tell my clients.

What is your opinion about the new labels ? I find them more modern, the style is more contemporary. It's important to renew your image, if not you become an "oldie", the others move on and you lag behind. Now the image is really good and it gives a good impression.

Which is your favourite wine from La Chablisienne at the moment ? I would say it's the Montmains 2005 that I tasted recently. A very supple wine, very appealing and with the right mineral aspect. This wine has the characteristic taste of the terroir that makes a true Chablis.

And what is the favourite moment for a glass of Chablis in Nice ? For the aperitif, it's superb. All the typical aperitif drinks are losing ground at present but people appreciate the taste of a good white wine. A good Chablis for the aperitif...it's grandiose!

And what three words would best define La Chablisienne for you ? Efficient. Very very cooperative. And always reliable. La Chablisienne never forgets its clients. They are always ready to step in if there is a problem of any sort. With La Chablisienne everything works out naturally as it should between businesses. They are business people like myself and we speak the same language. To me this is primordial.



## NEWS

### Do you know about the 2-bottle presentation pack ?

Find out more in the winery. We are able to offer a wide choice of packaging, assortment ideas, gifts and wine accessories.



### The 5th Festival of Burgundian Gastronomy

15th to 26th September 2008 in Paris. One of our great wines had the honour of being served in the restaurant Tante Marguerite (5, Rue de Bourgogne, Paris). The chosen wine was a Chablis 1er Cru Montée de Tonnerre 2005. It subtly accompanied a salmon steak prepared by the chef Jean-François Robert during a special soirée focusing on white Burgundies.

### La Chablisienne and French talent

Gala Dinner for the "Best Workers" (Meilleurs Ouvriers) of France held at Château Saint-Martin, in Vence, on Monday 3 November 2008. The exceptional menu was created by Arnaud Nicolas, Philippe Jégou, Philippe Joannes, Yannick Franques, Didier Anies and Christian Camprini. For the wines, Chablis 1er Cru Vaulorent in magnums from La Chablisienne along with a Ruinart Champagne and a Bandol from Pibarnon.

### La Chablisienne on wine lists of New-York restaurants

Our wines are to be found in some very prestigious New-York restaurants, some of which are listed in the Michelin Guide :

Gordon Ramsay New York LP (151 West 54th Street, Tel 468 87 25), Gramercy Tavern (2 Lexington avenue, Tel 920 33 00), Aix (2398 Broadway, Tel 874 74 00), K Sushi (1357 West Broadway, Tel 226 67 44), La Goulue (746 Madison avenue, Tel 988 81 69), L'Absinthe (227 East 67th Street, Tel 794 49 50), Le Bilboquet (25 East 63rd Street, Tel 751 30 36), Metrazur (404 Grand Central Terminal-E Balcony, Tel 687 46 00), Periyali (35 West 20th Street, Tel 463 78 90), Philippe (33-35 East 60th Street, Tel 644 88 85), Tao (42 East 58th Street, Tel 888 22 88).

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



## Newsletter - n°3 - december 2008

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Coordination and compilation : Juliette Allain  
Graphic conception : made in mouse®  
Photos : Richard Sprang - Daniel Chaslerie  
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La Chablisienne - 8 boulevard Pasteur - BP 14  
89800 Chablis - Tel. +33 (0) 86 42 89 89

## First impressions of the 2008 Vintage

"Everything happens in threes". After 2006 and 2007, the 2008 vintage was saved from the "rising waters" by the providential month of September. Viticulture in Burgundy has always acknowledged a debt of gratitude to the God of September, but one must admit that the debt has grown greater in the last few years.

We are forced to accept that, for the last three vintages, Mother Nature has been amusing herself by playing with our nerves. And while in 2006 and 2007, following generally wet summers resulting in lots of worries, she finally released some generous, saving sunshine in the first days of September. In 2008, however, it was not until September 15th that we finally received Mother Nature's blessing.

In years gone by, she caused the winegrowers to concentrate all their attention and know-how on helping the vines through the delicate moment of flowering (flower abortion and millerandage were often seen at this period) and a level of disease rarely encountered. But in the period of harvesting, as if to ask forgiveness, Mother Nature then outdid herself in subtlety and talent by giving us everything that could be wished for. She composed a waltz in four-four time that provided the rhythm for a non-stop performance of more than a month : sunny days, luminosity, cool nights and a northerly wind. The magic formula.

The Chardonnay vines thus drew new strength from the Kimmeridgian soils and sub soils. These very specific conditions were precious for wine growers, primarily to maintain crop health. They also allowed the vines to carry out the photosynthesis - vital from a quality point of view - to accompany the key stages of ripening. Last, but not least, the very dry north wind induced concentration of the grape juice. And while this phenomenon inevitably brought about a drop (sometimes large) in yields, it was nevertheless a decisive factor in the genesis of the 2008 vintage.

Thus each grower could now wait for the optimal date to start the harvest according to level of ripeness of his grapes. The first musts arrived on Thursday 25th September. The rhythm of work grew progressively to hit a peak in the middle of the following week. Unfortunately there were a few showers of hailstones during that week - we saw an effect on the volumes but thankfully not on the quality of the vintage.

Patience, attention to detail, experience and job devotion put their seal of approval on each oenological decision or course of action that followed.

Today, following some extremely fine "haute couture" winemaking, the tastings are progressively revealing the characteristics of the 2008 wines; a vintage that never ceases to surprise us.

From vat to vat, each terroir already expresses a well-defined character while finding in 2008 a vintage that matches the true potential of individual expression. The bouquets are pure, even crystalline and bring together aromas of stone fruits with citrus fruits. In the mouth there is a floral freshness while the mineral element already leaves the tongue tingling; there is no doubt as to the origin of these wines. The acidity is perfectly balanced by a lot of body, giving us wines with a certain suppleness and, even now, a very long finish.

## DIARY 2009

🌿 25 april to 4 May 2009

Les 10 jours divins : 10 wonderful days

🌿 Week-end of 20 - 21 June 2009

Father's day celebration

🌿 End September or beginning October

The young wine Festival

🌿 12 - 13 December

Gourmet market



### VIEILLE FINE DE BOURGOGNE

Our old Fine de Bourgogne is obtained by distilling “Appellation Bourgogne” white wine. This is done in the traditional still, giving birth to a strong white alcohol of around 57% vol. We retain only the middle part of the distillation.

This spirit is then matured in oak barrels for more than 15 years. Such ageing results in an old Fine de Bourgogne with a beautiful amber colour and an extremely complex aromatic palette. The strength falls naturally with time and is finally adjusted to 45% vol.

Our first bottling was in 2007, and for this event we blended spirits that were distilled in the years between 1988 and 1991.

#### Tasting Notes

*from November 2008*

Colour : Light amber and luminous.

Nose : Lightly woody notes. Accompanied by aromas of white pepper and stone fruit.

Mouth : A first impression of roundness. A long finish with a touch of freshness.



## Great spirits of Burgundy

### VIEUX MARC DE BOURGOGNE FROM CHÂTEAU GRENOUILLES

After the grapes from Château Grenouilles have been pressed we keep the marc (composed of the grape skins and stems ) that is then compressed and put into a vat to prevent oxidation. The marc then ferments as the sugar is transformed into alcohol.

During winter this marc is distilled in a traditional still. The first and last parts of the distillation are set aside in order to keep only the “heart”, which is a strong white alcohol of around 57 % vol.

This spirit is then matured in oak barrels in order for time to do its work in the cellars of Château Grenouilles. We have followed this practice for more than 30 years; the resulting spirit has a deep amber colouring and acquires concentrated aromas. During these many years of ageing some of the alcohol evaporates : this is what we call “the angels’ share”.

When it's time to bottle, we bring together spirits that have been aged more than 15 years and we reduce the alcoholic degree of the blend to 45% vol. For our first bottling in 2007 we blended marcs that were distilled in the years between 1988 and 1991.

#### Tasting Notes

*from November 2008*

Colour : Light amber and luminous.

Nose : extremely complex but harmoniously bringing together spices and preserved fruit, backed up with an impression of great strength.

Mouth: The first impression is silky and round, it then lingers in the mouth thanks to a remarkable aromatic palette with fine woodiness and high notes of Virginia tobacco and white pepper.



**7 NAMES, ONLY 1 CHÂTEAU !**

The Grand Crus of Chablis are known to wine lovers worldwide as the “kings” of the appellation. Situated close to the village of Chablis and only on the right bank of the river Serein, they constitute an ensemble of 100 hectares (247 acres) mostly facing south-west. Their geographical limits are defined by the hillsides. Chablis Grand Cru wines have very powerful personalities that time can only amplify. They need at least five to eight years ageing in order for their characters to begin to be unveiled as the cellaring potential is remarkable. La Chablisienne harvests grapes from six of these seven Grand Cru plots: Bougros, Les Preuses, Vaudésir, Les Clos, Blanchot and, of course...Grenouilles.

