



PURE CHABLIS

*One grape
One region
One of a kind*

Press Release - Chablis, February 23rd 2017

Only from France

2016: surpassed volume estimates and remained qualitative

In Chablis, 2016 will forever be engraved in people's memories. The old-timers say they have never experienced such a succession of climatic incidents. Even if, in this northern vineyard, professionals typically expect these types of hazards, their frequency and breadth this year were unprecedented. However, a few months after the harvest, the vineyard has caught its breath: volumes, although decreased, are higher than expected and, above all, the quality is there!



Counter frost night of April 28th 2016

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Even if the quantity of grapes harvested didn't come close to the maximum, the actual volume reached values above the first estimates, with 209 258 hL, which is 63% of the production potential (330 000 hL). This is reassuring news for professionals and lovers of Chablis wines.

Thus, thanks to everyone's work and to a benevolent summer, Chablis wound up with a Happy Ending, as Christophe Tupinier summed it up in the magazine *Bourgogne Aujourd'hui*. He describes "a vineyard shattered by spring storms, put back on track by a beautiful summer. At harvest, the quality is good, it is the quantity that is lacking."

The VCI, Volume Complémentaire Individuel (see below), fully played its role this year

It partially mitigates the losses of a crop that was eventually reduced by half in 2016. The VCI, a highly supervised reserve system, was set up precisely to compensate for the drop in volume during harvest deficits.

This means you'll surely see Chablis wines for sale on the market!

On the vinification side, the fermentations went well.

Today, wines are showing notes of white fruit, apple, pear and citrus fruits. The mouth feel is supple but retains freshness; it expresses itself with a touch of finesse. The aging process is beginning. It will be important.

For this 2016 vintage, more than ever, each winegrower's blood, sweat, and tears are inextricably in their wines, testament to the trials of a very special year.



Production volumes declared in 2016 (in hL)

	Harvest 2016 + VCI 2015	Volumes declared in 2015
Petit Chablis	38 307	60 969
Chablis	134 362	211 760
Chablis Premier Cru	32 931	43 119
Chablis Grand Cru	3 658	4 214
Total	209 258	320 062

What is the Volume Complémentaire Individuel (VCI)?

The VCI is a highly supervised reserve system, which allows the producers who use it to have an individual volume available that can be used in the event of a deficient harvest. It is a volume control tool put on the market, which avoids the offer of Chablis wines "to see-saw" and which allows to maintain control of prices, and at the same time secure the viability of viticultural farms.

To find out more about the VCI, go to the press room on the website www.chablis-wines.com.

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