



A moment with Chablis

Edmonton - September 14th

PURE CHA[®]BLIS

One grape

One region

One of a kind

Only from France

WHAT MAKES CHABLIS UNIQUE?



The Bourgogne region: 5 winegrowing areas

- 1 Chablis & Grand Auxerrois
- 2 Côte de Nuits
- 3 Côte de Beaune
- 4 Côte Chalonnaise
- 5 Mâconnais

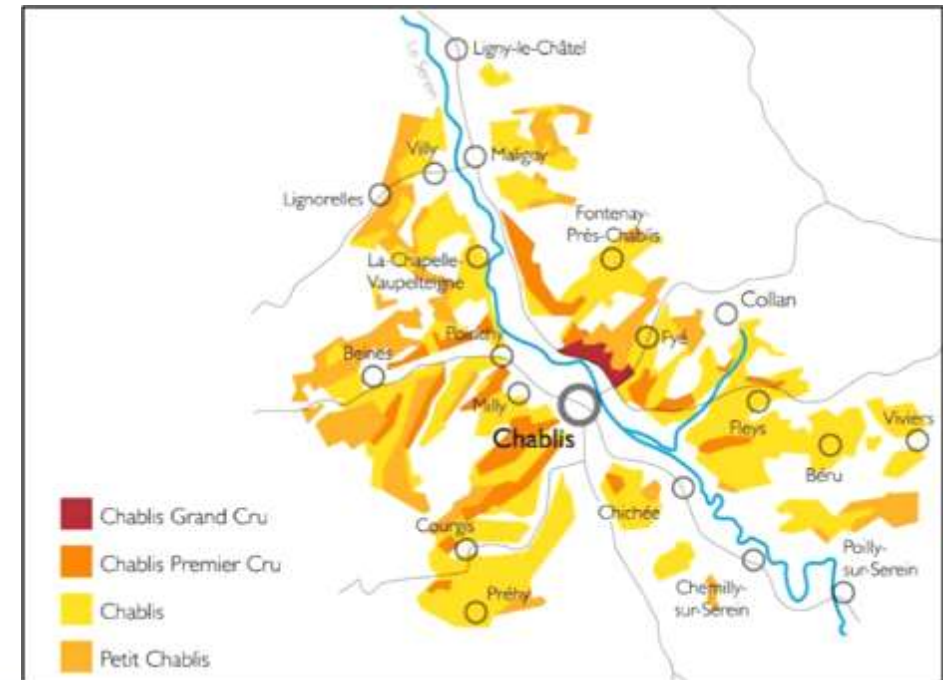
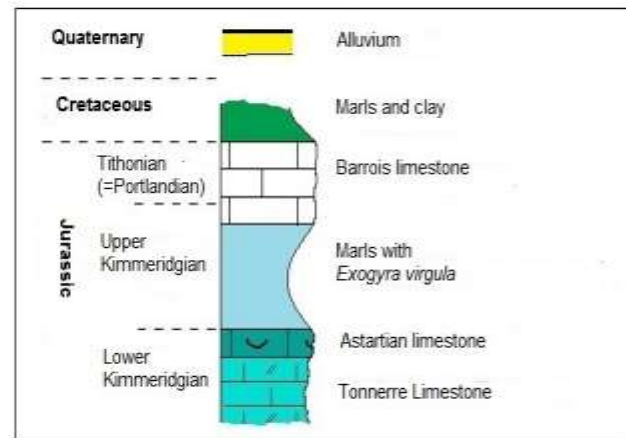
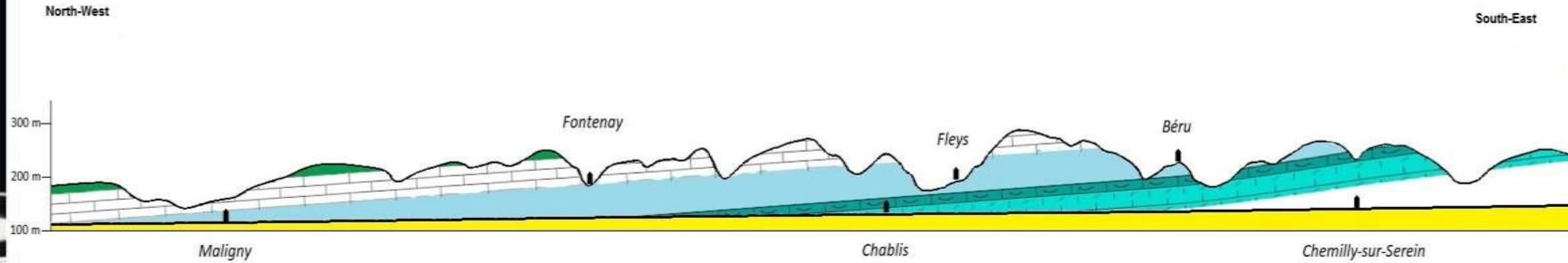


A unique soil and subsoil

- Limestone formed during the Kimmeridgian period (around 150 million years ago), when Chablis was under a warm, shallow sea.
- Contains fossils of small oysters called *Exogyra virgula*.



A unique soil and subsoil



One single varietal

Chardonnay

*Chablis is Chardonnay,
but not every Chardonnay is Chablis*

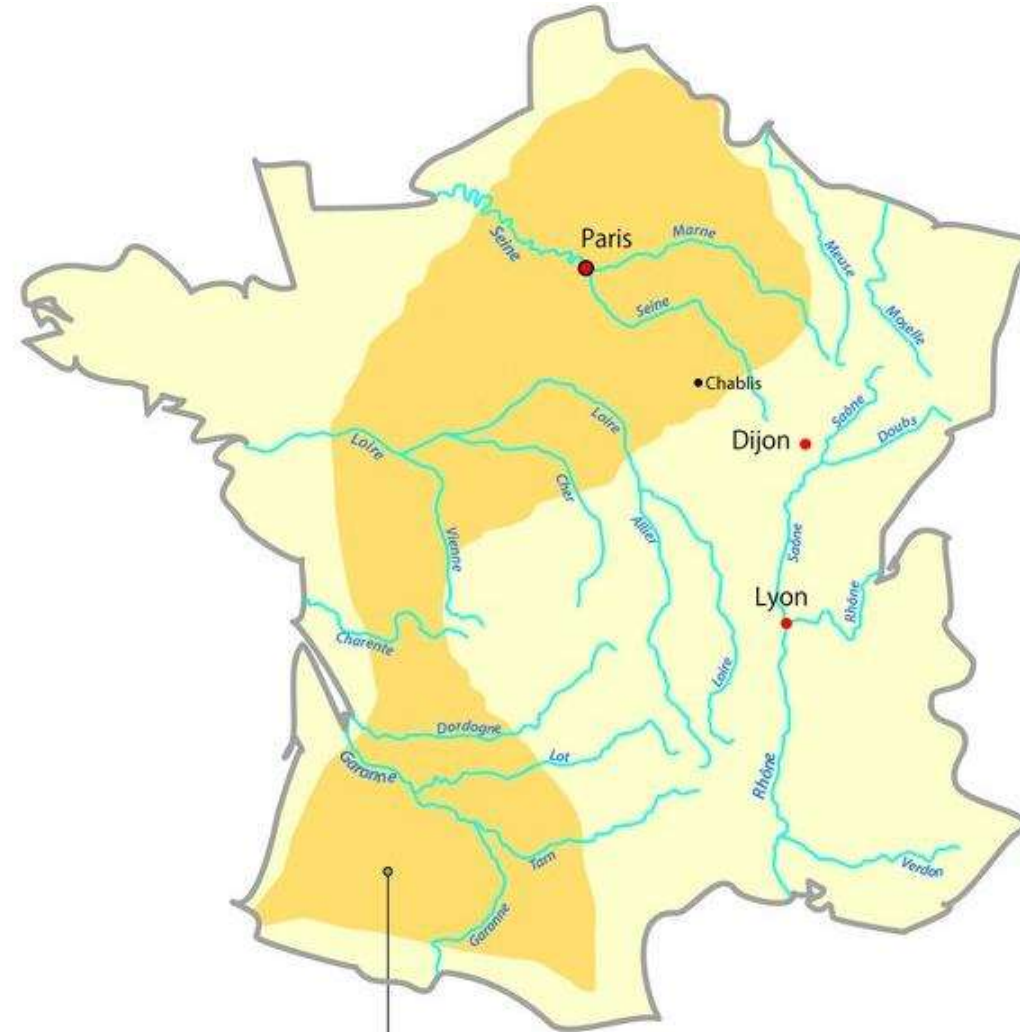
Rosemary George MW



In Chablis winegrowing region, the Chardonnay grape finds a unique yet fragile equilibrium at maturity, without over-ripening.

Chablis thus offers an exceptional expression of the varietal, with wines that are elegant, mineral, and appreciated for their purity of taste.

A unique climate



The modified oceanic climate

A unique climate

Candles



Spraying



THE CHABLIS APPELLATIONS



Levels of Appellations

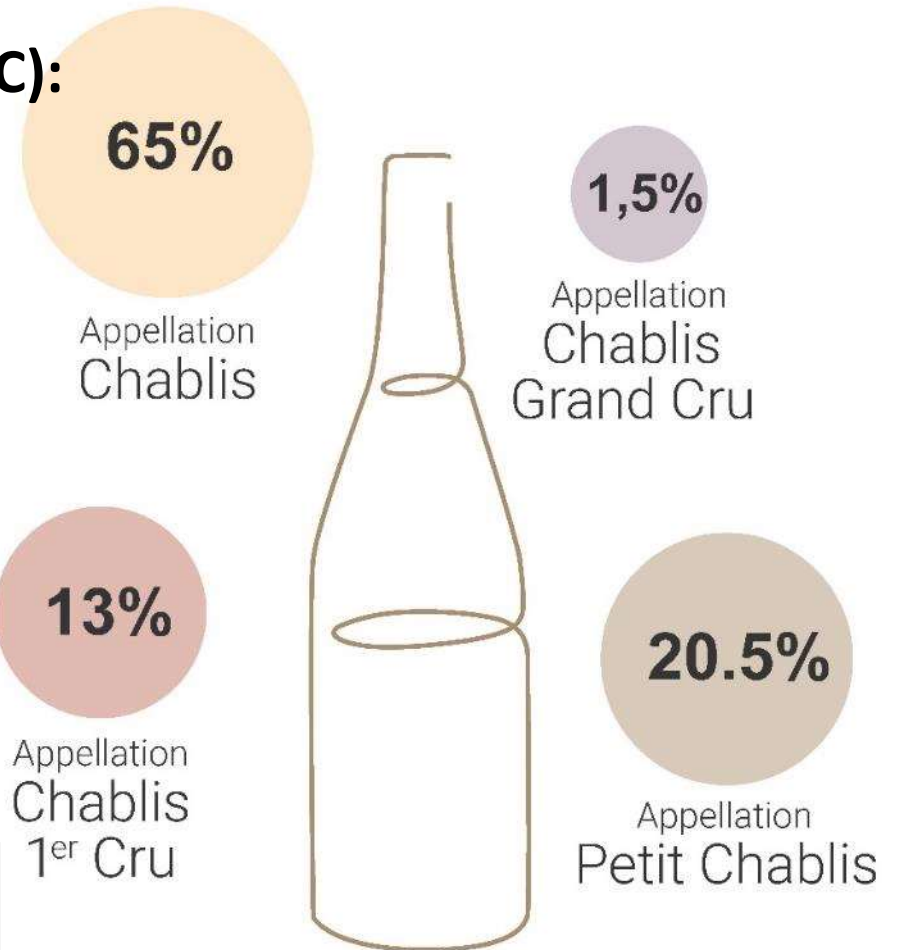
The wines of Bourgogne are classified according to three levels of Appellation d'Origine Contrôlée (AOC):

- Régionale
- Village
- Grand Cru

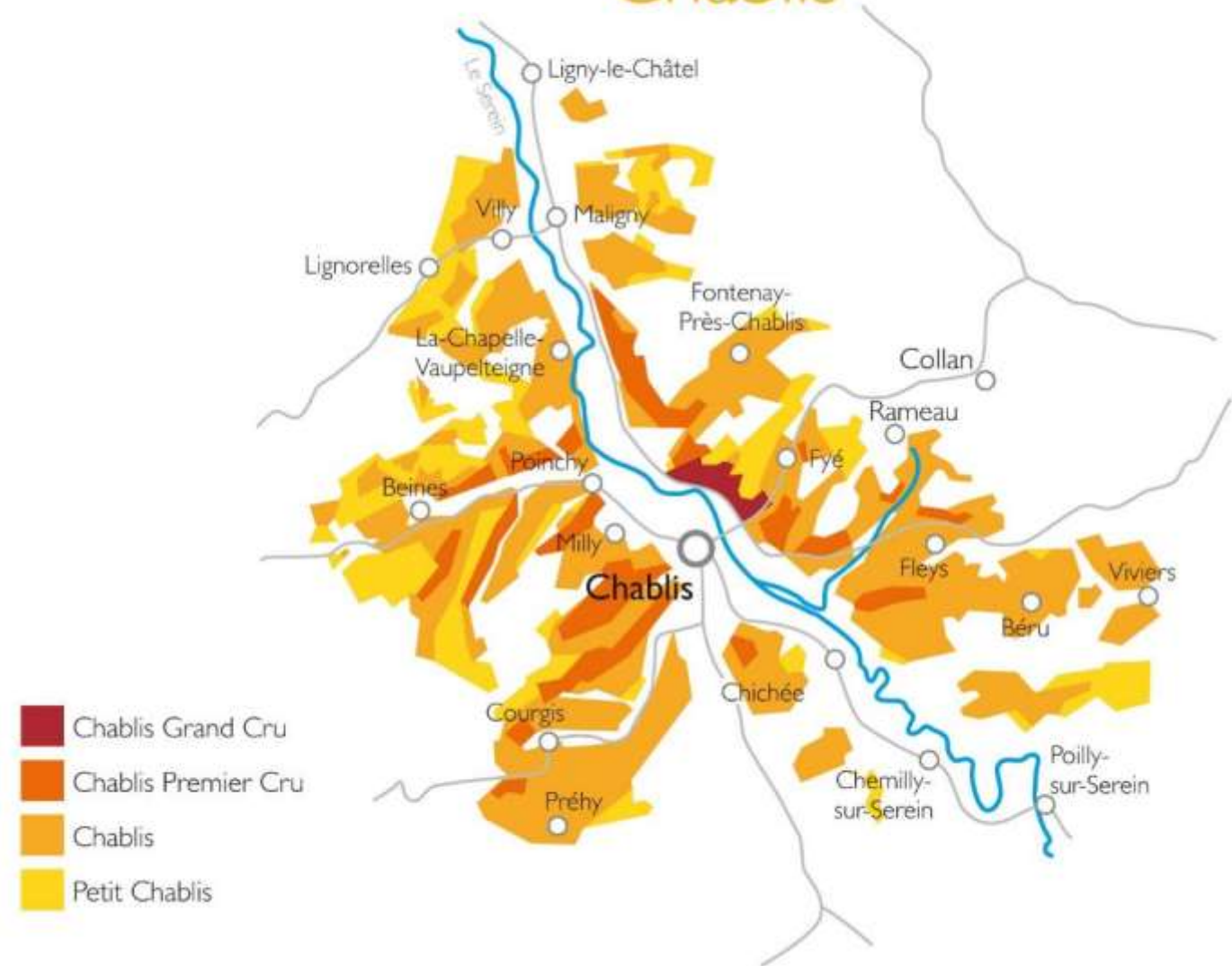
In Chablis you can find:

- Village level
 - Petit Chablis
 - Chablis and Chablis Premier Cru
- Grand Cru level
 - Chablis Grand Cru

In total, 5.866 hectares in 2023 and 39,8 million bottles produced in average between 2019 and 2023



Vignoble de Chablis

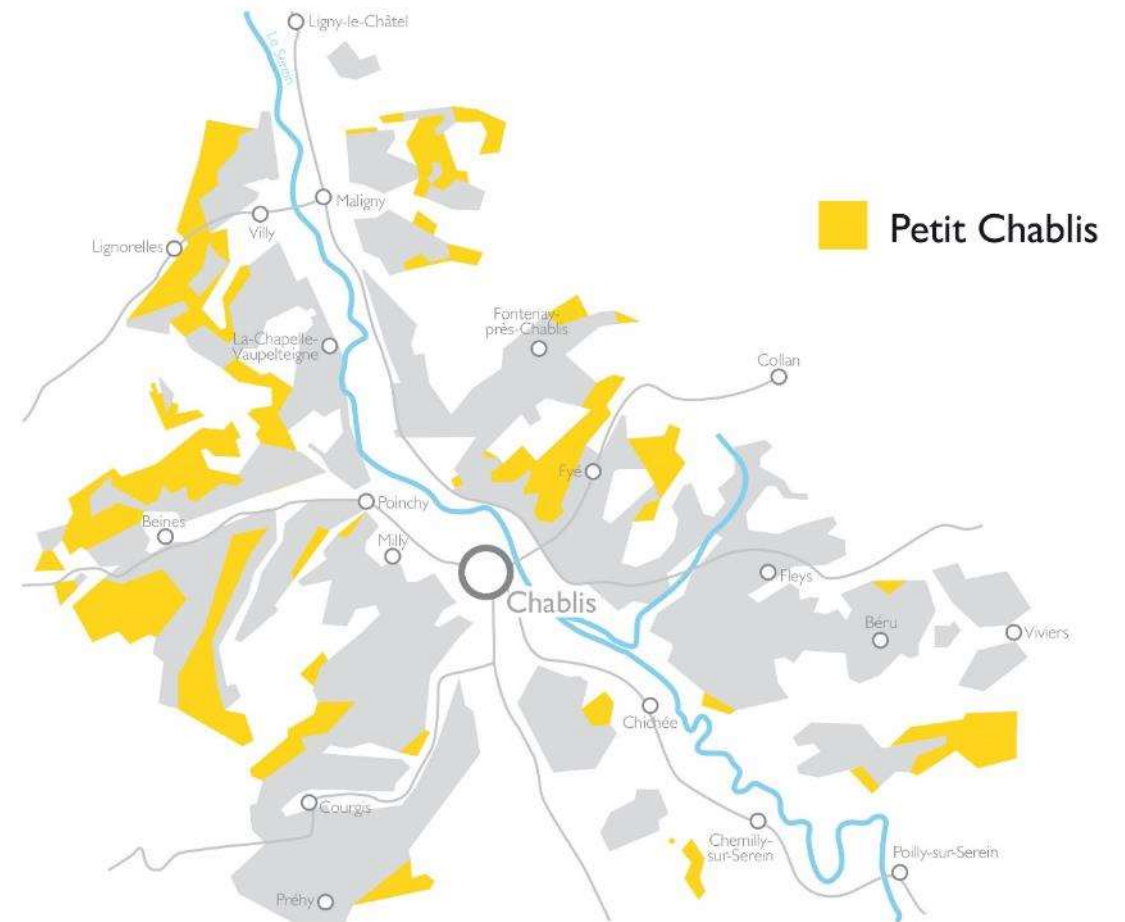


PETIT CHABLIS:
ACCESSIBILITY AND SIMPLE PLEASURES



Petit Chablis

- Decree of 1944
- On the plateaus on the tops of the hills, on limestone formed during the **Portlandian** period
- At an elevation of 200m-300m, with various aspects
- A fresh and lively wine to be drunk young
- Serve at 8-10°C
- Surface : 1 286 ha



Portlandian/Tithonian



Petit Chablis, 2023

Domaine Gérard TREMBLAY

Contact

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www.chablis-tremblay.com

The Tremblay family's love of Chablis has guided them for five generations. Each year, Domaine Gérard Tremblay produces four Chablis appellations from 37 hectares, 10 of which are Chablis Premier Cru, while embracing modernity within traditional winegrowing practices.

Soil: clay-limestone (Portlandian).

Viticulture: 5 ha 50. Double Guyot pruning.

Average age of vines: 10 to 30 years.

Vinification: pressing, natural settling in stainless steel vats. Alcoholic and malolactic fermentations in temperature-controlled stainless steel vats.

Ageing: 6 months in temperature-controlled stainless steel vats.

Keeping potential: 2 or 3 years.



Petit Chablis, 2022

Domaine BESSON

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The Domaine Besson is a family-run estate that has been run by four successive generations of winegrowers. The four Chablis AOCs of Petit Chablis, Chablis, Chablis Premier Cru, and Chablis Grand Cru are grown over 21,5 hectares. Since 2013, Alain Besson and his children Adrien and Camille, have worked together to transmit the purity and elegance of the Chablis terroir through their wines.

Soil: Clay-limestone.

Viticulture: Sustainable viticulture. Double Guyot pruning. Leaf removal, mulching of the soil surfaces.

Average age of vines: 25 years.

Vinification: Slow, low-pressure press. Fermentation in temperature-controlled stainless steel vats at 19°C-21°C.

Ageing: 12 months on lees in stainless steel vats.

Keeping potential: 2 to 3 years.



Petit Chablis, 2022

Fontaine de Chaule - Alexandre FEFEU

Contact

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A family estate covering a total of 0.93 hectares. The parcels of vines are located in the village of Poilly-sur-Serein, while the winery and storage buildings are in Yrouerre. The vines were planted some thirty years ago by Alexandre Fefeu's grandfather. Their winemaking and bottling project began with the 2022 vintage.

Soil: Clay-limestone.

Viticulture: Sustainable agriculture. Parcels of vines in the village of Poilly-sur-Serein, facing south/southeast. Mechanized weeding.

Average age of vines: 30 years.

Vinification: Hand harvested. Alcoholic and malolactic fermentations in oak barrels and enamelled steel vats. Indigenous yeasts. No enzyming.

Ageing: On lees in oak barrels and enamelled steel vats.

Keeping potential: 8 to 10 years.

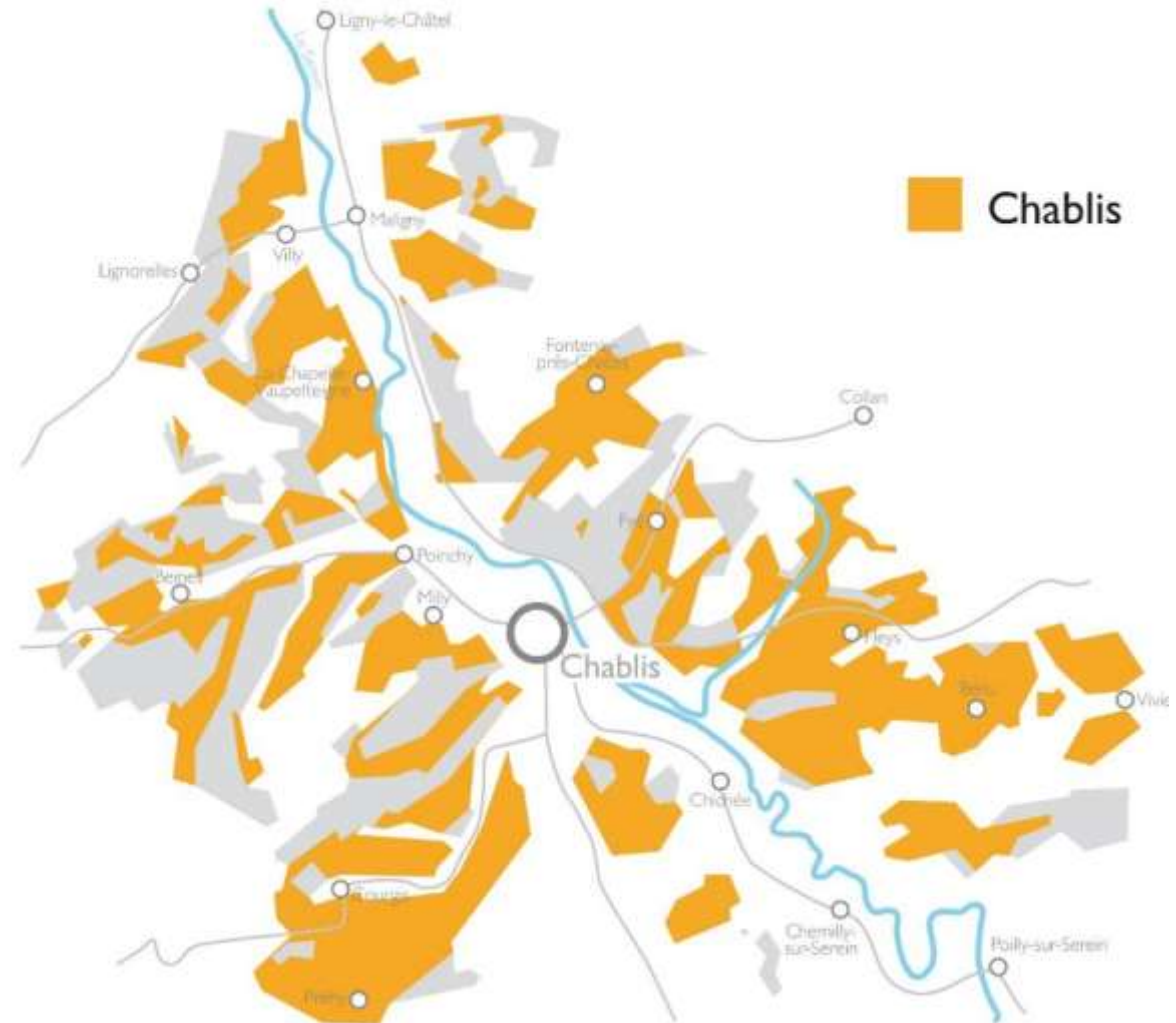


CHABLIS:
AN INITIATION TO PURITY AND MINERALITY



Chablis

- Decree of 1938
- Planted on limestone soil formed during the **Kimmeridgian** period
- At an elevation of 120m-300m
- Notable for its **purity, crispness and minerality**
- Serve at 10-11°C
- Surface : 3 710 ha



Chablis, 2022

Domaine SERVIN

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The first traces of the Servin family in Chablis date back to 1654. Today, the estate encompasses 37 hectares. It produces the appellations Petit Chablis, Chablis, and the Climats Montée de Tonnerre, Vaillons, Butteaux, Forêts, Mont de Milieu and Vaucoupin from Chablis 1er Cru. It owns 4 of the 7 Chablis Grand Cru Climats: Preuses, Bougros, Blanchot and Les Clos. The domaine manages every step of the production and marketing process.

Soil: Kimmeridgian marl and limestone.

Viticulture: Parcel of vines facing southeast. Double Guyot pruning.

Average age of vines: 40 years.

Vinification: Machine and hand harvested. Vinification in stainless steel vats.

Ageing: In stainless steel vats.

Keeping potential: Approximately 5 years. Peak 2028.



Chablis, 2021

Joseph DROUHIN

Contact

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Founded in Beaune in 1880, Maison Joseph Drouhin has progressively extended the “Caves des Ducs de Bourgogne et des Rois de France” (12th to 18th centuries) in Beaune up to Moulin de Vaudon (18th century) in Chablis. Maison Joseph Drouhin has been put together over the decades and now has 73 hectares (180 acres) in Côte de Nuits, Côte de Beaune, Côte Chalonnaise, and Chablis, entirely operated using organic and biodynamic wine-growing methods.

Soil: Kimmeridgian limestone.

Viticulture: From parcels of the Drouhin Family Properties and grapes and musts of supplier partners.

Vinification: Harvested by hand or with the grape harvester. Slow pressing of the whole bunch in a pneumatic press. The juice of the last press is separated from the free run-juice. Settling. Fermentation in stainless steel vats.

Ageing: In stainless steel vat during 7 to 10 months.

Keeping potential: 8 years. Optimal consumption from 2 to 6 years.



Chablis, La Pierrelée, 2020

La Chablisienne



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The Chablisienne cooperative cellar was created in 1923. It purchases musts on harvest to have full control over the vinification process. From almost 1,200 hectares, the coop produces all the Chablis appellations : Petit Chablis, Chablis and Chablis Premier Cru (Beuroy, Côte de Léchet, Vaillons, Les Lys, Montmains, Fourchaume, L'Homme Mort, Vaurorent, Montée de Tonnerre, Mont de Milieu, Les Fourneaux), Chablis Grand Cru (Bougros, Blanchot, Preuses, Les Clos and Grenouilles). This cooperative brings together nearly 280 member winegrowers.

Soil: Kimmeridgian, clay-limestone.

Viticulture: Plots in all communes of the appellation. Multiple situations and aspects. 5 500 to 6 500 vines/ha.

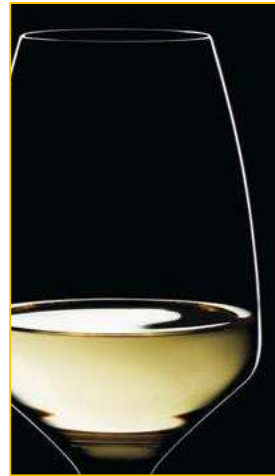
Average age of vines: 20 years.

Vinification: Cold settling before fermentation. Both alcoholic and malolactic fermentations in stainless steel tanks.

Ageing: approximately 12 months on fine lees in stainless steel tanks and barrels.



CHABLIS PREMIER CRU,
CHABLIS GRAND CRU:
THE WORLD OF CHABLIS CLIMATS



The *Climats*: The expression of terroir in the Bourgogne region

- **Climat**: The definition of *terroir*
- **Climat**: The very **DNA** of the Bourgogne winegrowing region

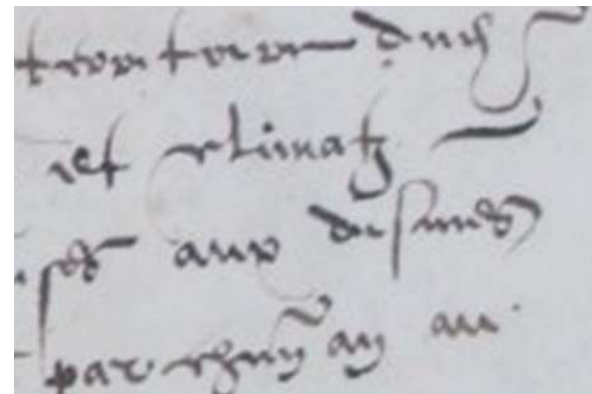
A precisely defined plot

Enjoying **specific geological and climatic conditions**

Identified and enhanced by winegrowers



CLIMATS DU
VIGNOBLE DE
BOURGOGNE
PATRIMOINE MONDIAL



47 Chablis Climats



40 Climats classified as 1^{er} Cru
7 Climats classified as Grand Cru

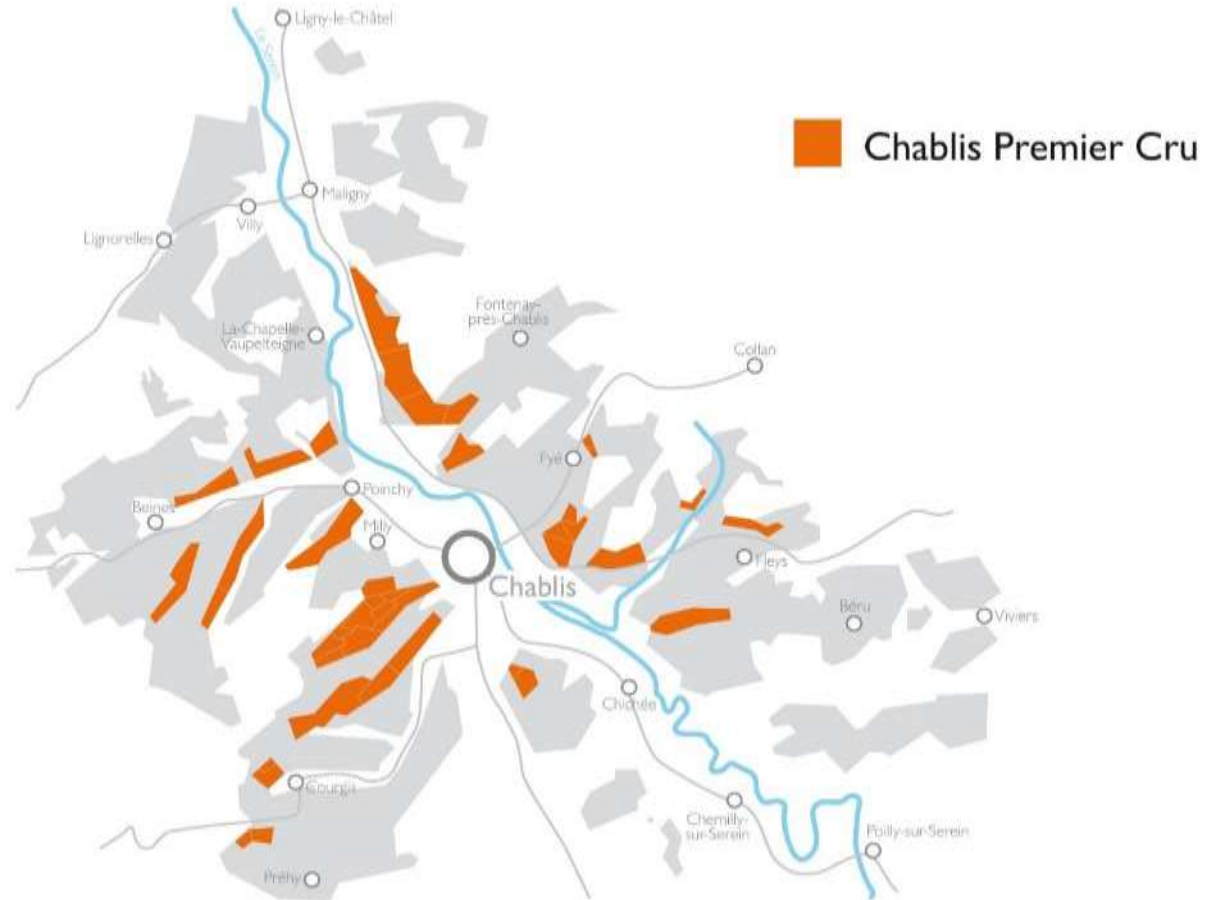


CHABLIS PREMIER CRU:
THE MULTIPLE EXPRESSION OF A VINEYARD



Chablis Premier Cru

- Decree of 1967
- On limestone slopes formed during the Kimmeridgian period
- The very essence of Chardonnay over some very special terroirs
- Serve at 10-11°C
- Surface : 770 ha



Chablis Premier Cru

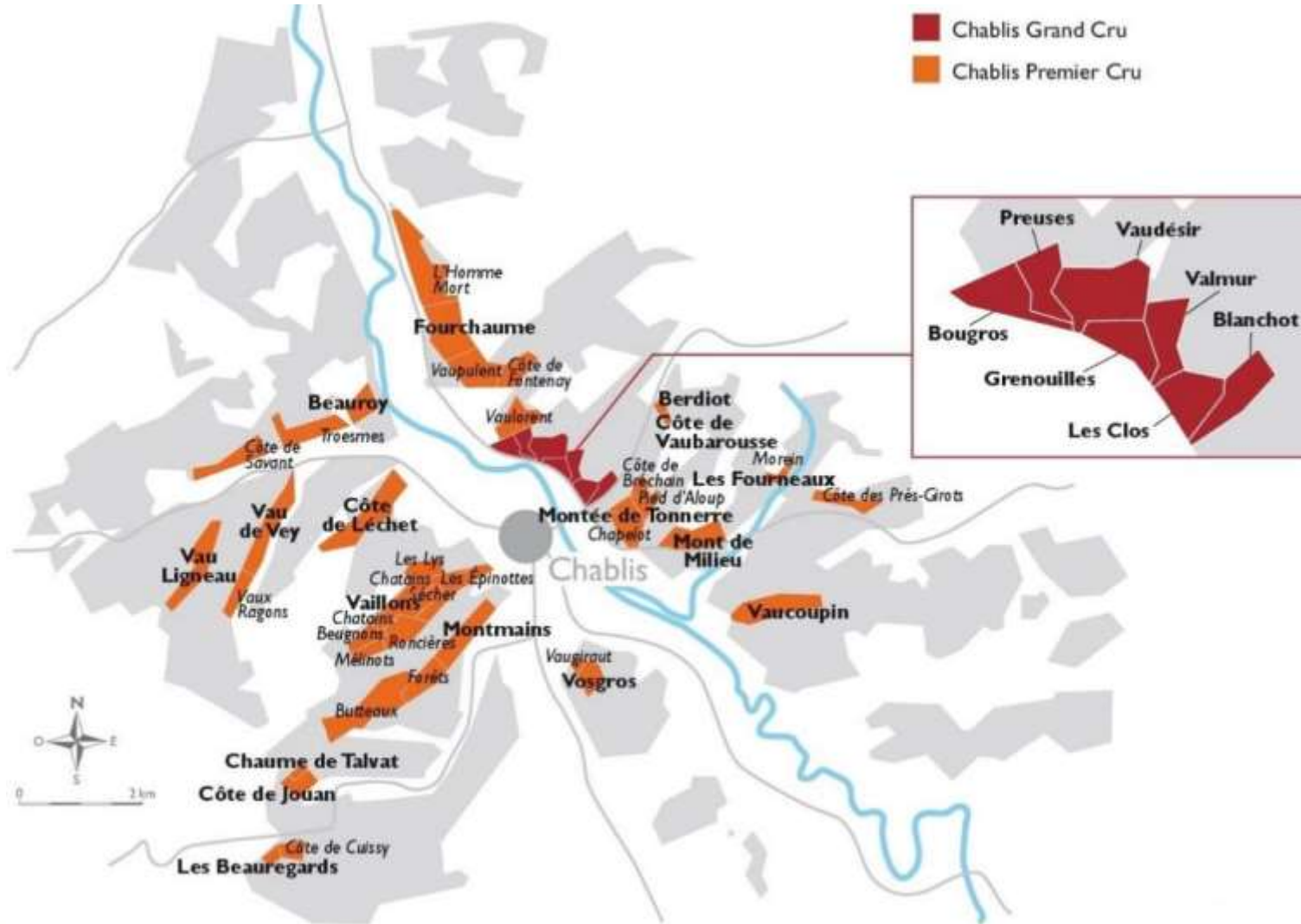
40 Climats, including 17 main ones or flagship ones

The most famous: Mont de Milieu, Montée de Tonnerre, Fourchaume, Vaillons, Montmains, Côte de Léchet, Beauroy and Vaucoupin.

Each Climat has its own style. Some are more zesty, such as Montée de Tonnerre and Côte de Léchet. Others are more delicate and fruity, like Beauroy and Fourchaume.

Each Climat brings its own personality, depending on the soil and the aspect.

47 Chablis Climats

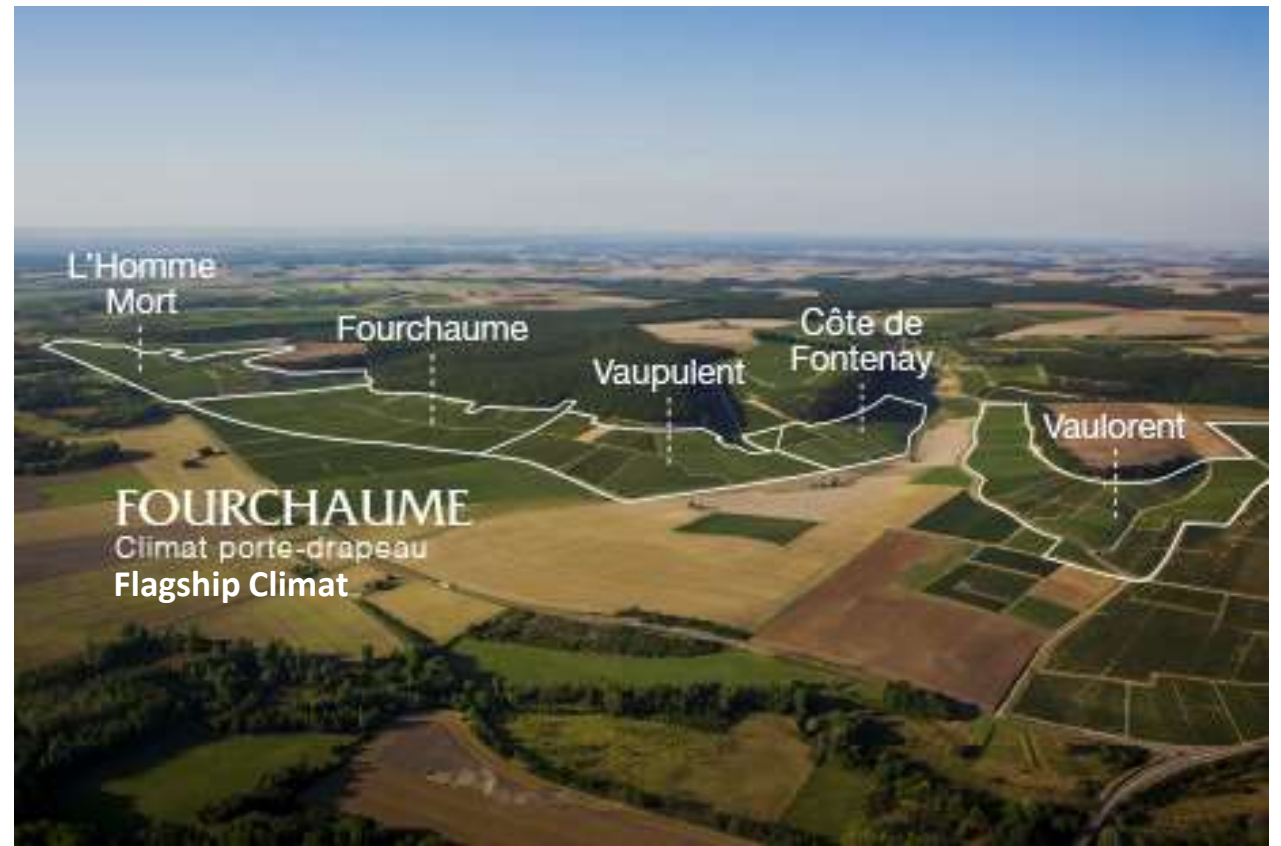


Chablis Premier Cru

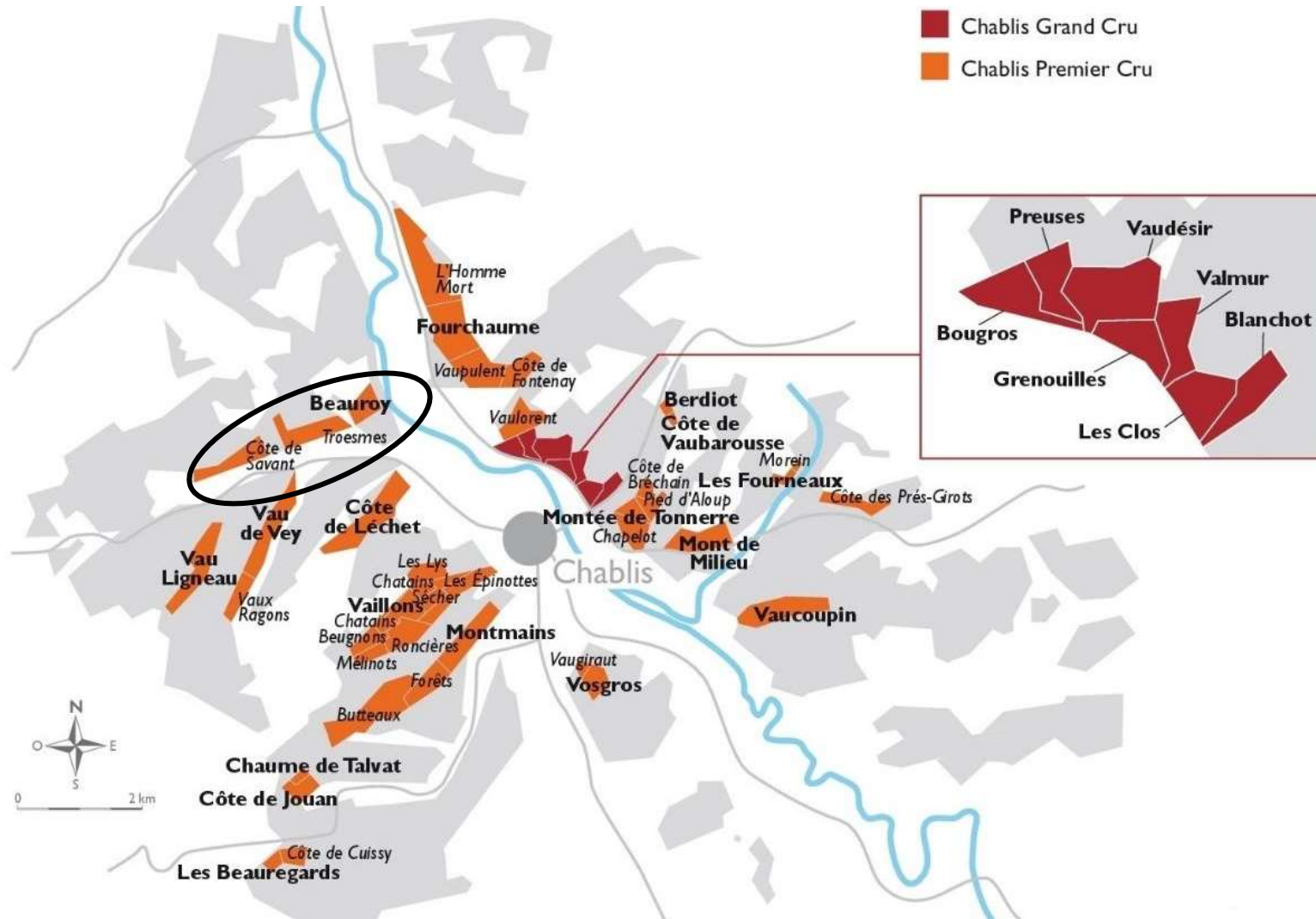
What is a flagship Climat ?

Right bank example: the *Climat Fourchaume* is surrounded by the Climats L'Homme Mort, Vaupulent, Côte de Fontenay and Vaurorent.

Producers with vines in the Climat called L'Homme Mort can call their wine Chablis Premier Cru L'Homme Mort or Chablis Premier Cru Fourchaume, because the Climat L'Homme Mort is a subdivision of the Climat Fourchaume.



Climat Beauroy





Chablis Premier Cru, Beauroy, 2021

Domaine LAROCHE



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The history of the Laroche family is closely linked to that of Chablis. The estate has vines covering 90 hectares and vinifies and ages its Chablis Premier Cru and Grand Cru wines in the cellars of the Obédiencerie monastery, a religious center since the Middle Ages. The importance of ecological balance is fundamental for the sustainability of its winemaking heritage.

Soil: Kimmeridgian limestone.

Viticulture: Blend of Troesmes and Beauroy Climats. Mainly southfacing. Cultivation management of the vineyard according to agroecology principles and sustainable development.

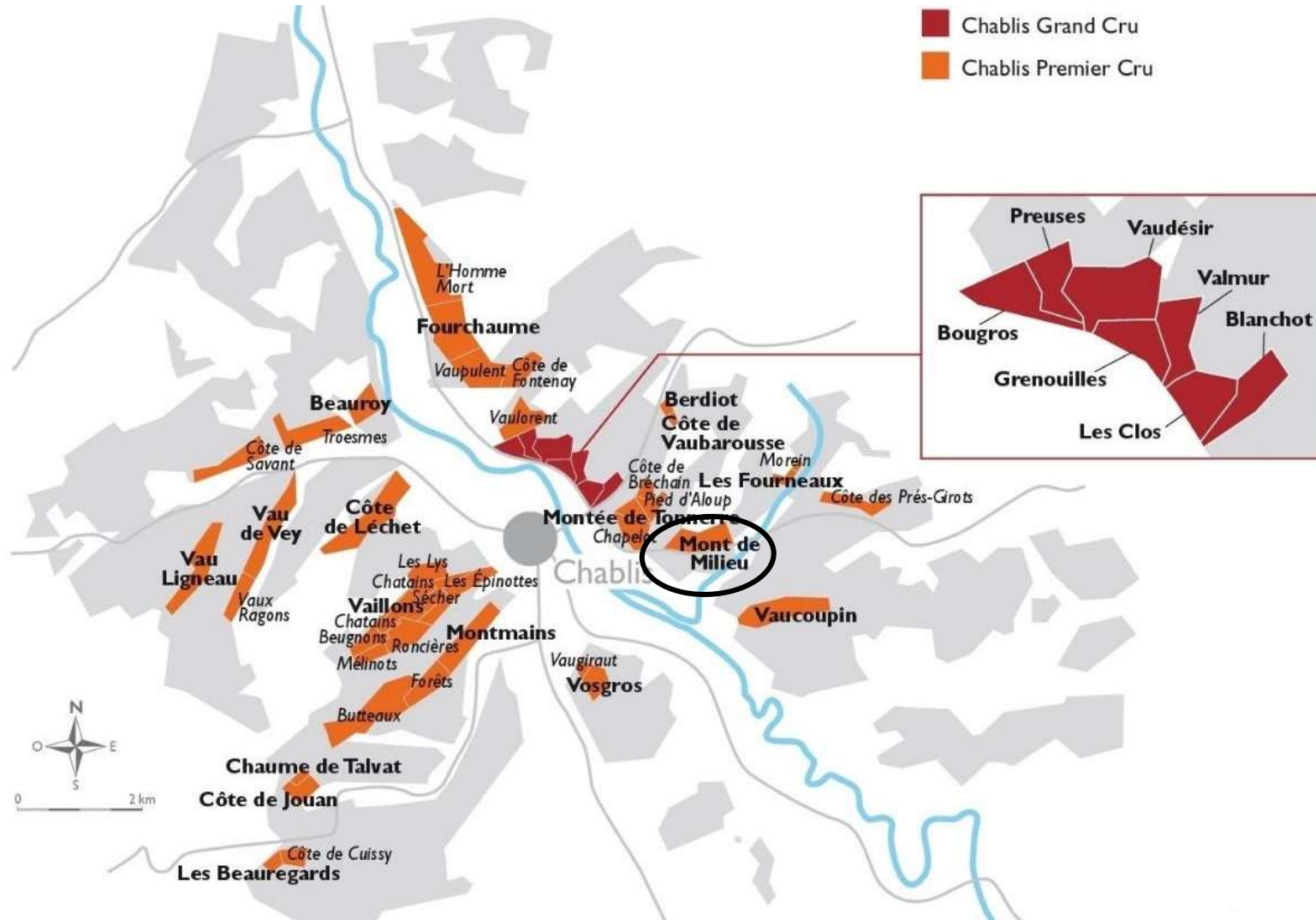
Vinification: Manuel harvest. Sorting. Pneumatic pressing at low pressure with separation of juices, natural sedimentation for 12 hours at 12°C-15°C. Alcoholic and malolactic fermentations in stainless steel vats (50%) and in French oak barrels from 1 to 7 years old (50%).

Ageing: 12 months maximum in stainless steel vats (50%) and in French oak barrels from 1 to 7 years old (50%).

Keeping potential: 6 to 10 years.



Climat Mont de Milieu





Chablis Premier Cru, Mont de Milieu, 2020 Maison SIMONNET-FEBVRE

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Created in 1840, Simonnet-Febvre is one of the oldest traditional wine houses in Chablis. Taken over in 2003 by Louis Latour, Simonnet-Febvre now vinifies and sells a wide range of wines expressing the different terroir of Chablis and the Grand Auxerrois, as well as wines from the Crémant de Bourgogne appellation, the wine house's traditional area of expertise.

Soil: Clay-limestone, Kimmeridgian.

Viticulture: South/Southeast exposure. Yield : 58 hL/ha.

Average age of vines: 35 years.

Vinification: In temperature-controlled stainless steel tanks, alcoholic fermentation between 17°C and 21°C.

Ageing: 12 months on fine lees in stainless steel tanks.

Keeping potential: 4 to 8 years.

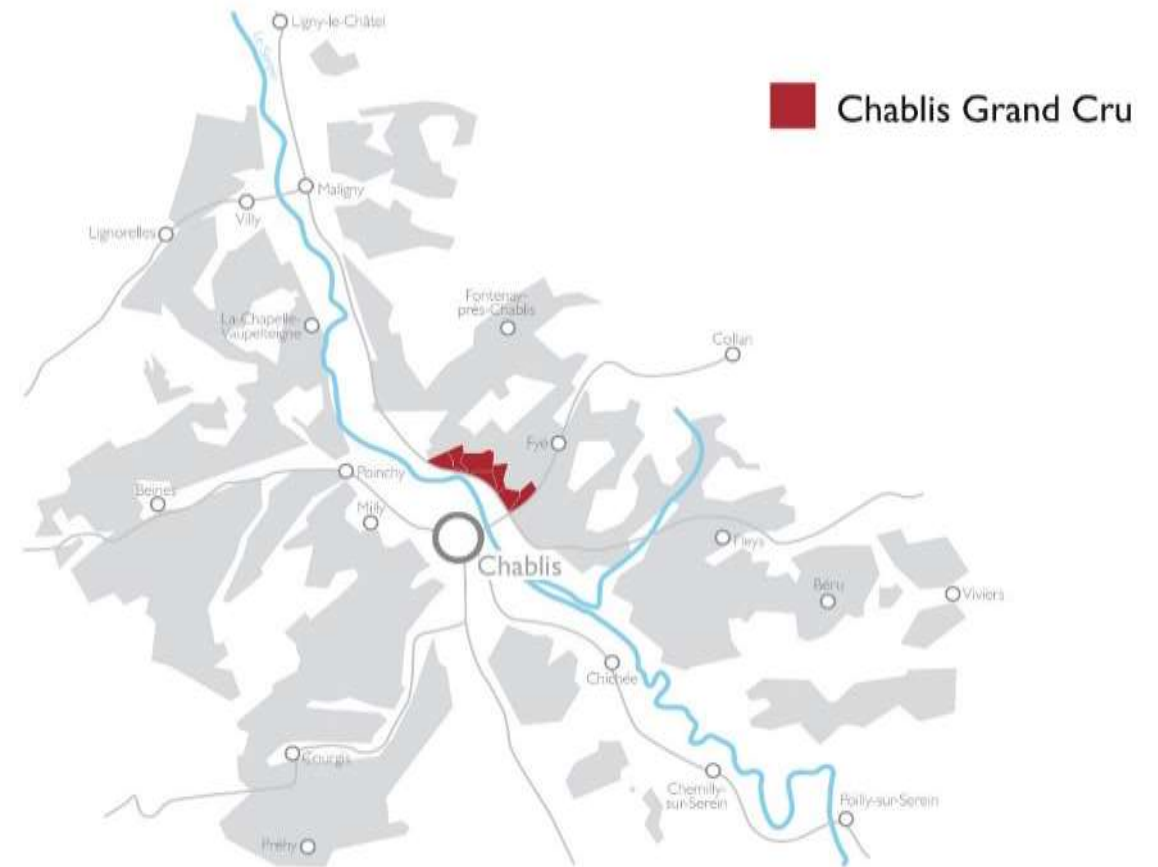


CHABLIS GRAND CRU: EMOTION AND STRENGTH



Chablis Grand Cru

- Decree of 1938
- Steep slopes **where in some places the Kimmeridgian limestone** shows on the surface
- **Mainly facing south/south-west:** an aspect which ensures the vines are always bathed in light
- **Minimum ageing until March 15th of the year after the harvest**
- **1** Chablis Grand Cru appellation, **7 Climats**
- Serve at 12-14°C
- Surface : 99 ha





Chablis Grand Cru, Hommage à Louis, 2021

Domaine Jean-Paul et Benoît DROIN



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The Domaine Jean-Paul and Benoît Droin covers more than 25 hectares across all the Chablis AOCs, with Petit Chablis (1.3ha), Chablis (9ha), 8 Chablis Premier Cru Climats (11ha), 5 Chablis Grand Cru Climats (4.14ha). A significant number of plots have been acquired over the centuries by 13 generations of winegrowers who never left the land of their birth.

Soil: Several types of soils, all from the Kimmeridgian. At the top, the erosion is stronger, and the soils are stonier and more calcareous. At the bottom, they are deeper and more clayey. In the middle, there is a band of blue clay.

Viticulture: West/southwest exposure. Surface area: 1.4195ha. Sustainable viticulture. Frequent ploughing. This wine combines 3 parcels of vines. According to Benoît Droin, they are all within Les Clos – the notarized deeds prove it and the wine had been labeled Les Clos for a century. However, according to the INAO, one of those parcels was situated on Valmur and therefore in 2020 the authorities declared that the estate could no longer claim the name Les Clos on this wine. Meanwhile, Benoît continued to blend these plots, but without mentioning any Climat name. After several year process, Benoît's request to change the demarcation was accepted and in February 2024 the boundary between the Valmur and Les Clos Climats was officially modified.

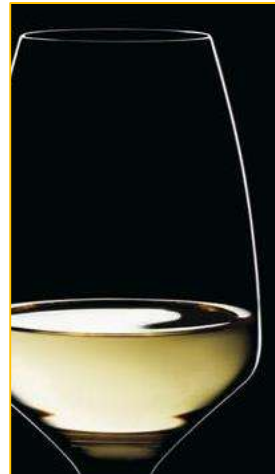
Average age of vines: 40 years.

Vinification: Pneumatic pressing. Enzymatic settling for 12 to 24 hours at 15°C. Alcoholic fermentation with indigenous yeasts in stainless steel tanks and oak barrels. Malolactic fermentation.

Ageing: 8 to 10 months then assembled, fining if necessary, light filtration and then bottled.

Keeping potential: 10 years or more.

CONCLUSION



Conclusion

The Chablis wine region, located in a relatively concentrated geographical area, shares a single varietal and draws all its authenticity from the Kimmeridgian soil. It nonetheless offers an extensive pallet of wines and expressions, to delight a wide public.

- A single varietal, Chardonnay
- Kimmeridgian soil
- Four levels of *appellation*
- 5,866 hectares of vines
- 39,8 million bottles produced annually (average 2019/2023)
- Sold in around 100 countries
- and a purity that is inimitable

Pure Chablis, one grape, one region, one of a kind.