



***A moment with Chablis  
Vancouver – September 16th***

PURE CHA<sup>®</sup>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

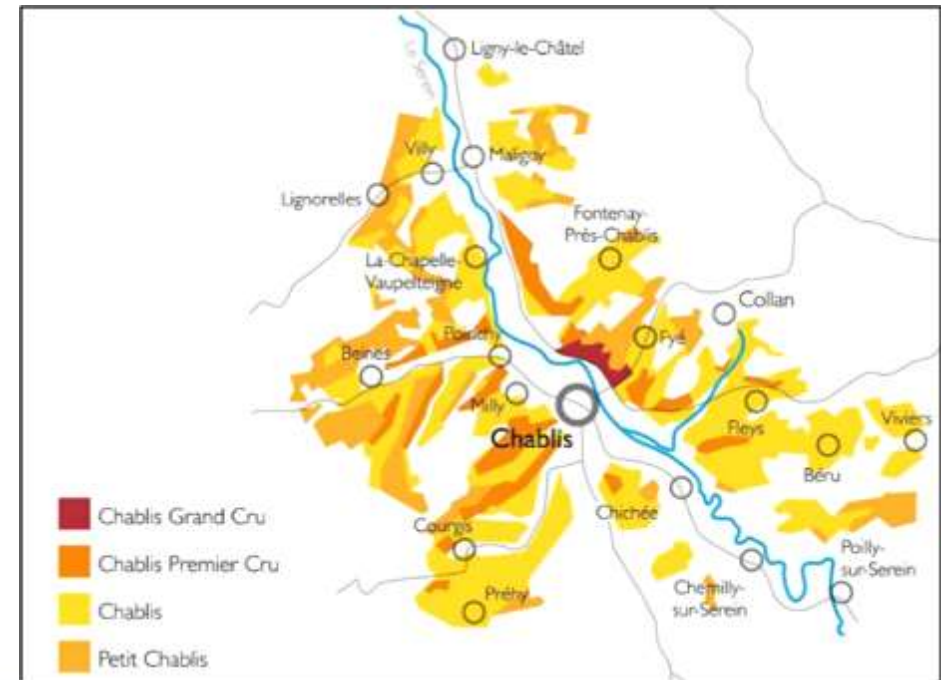
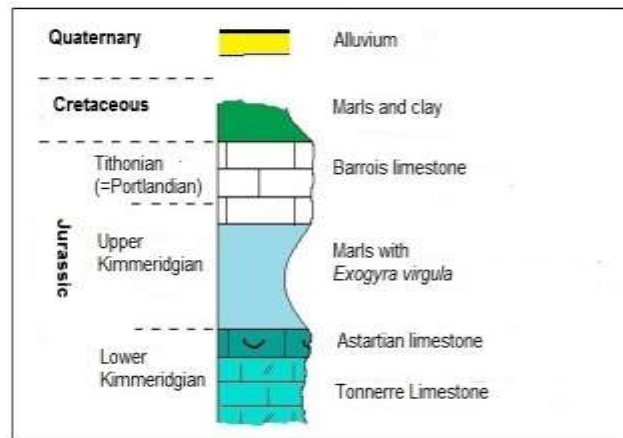
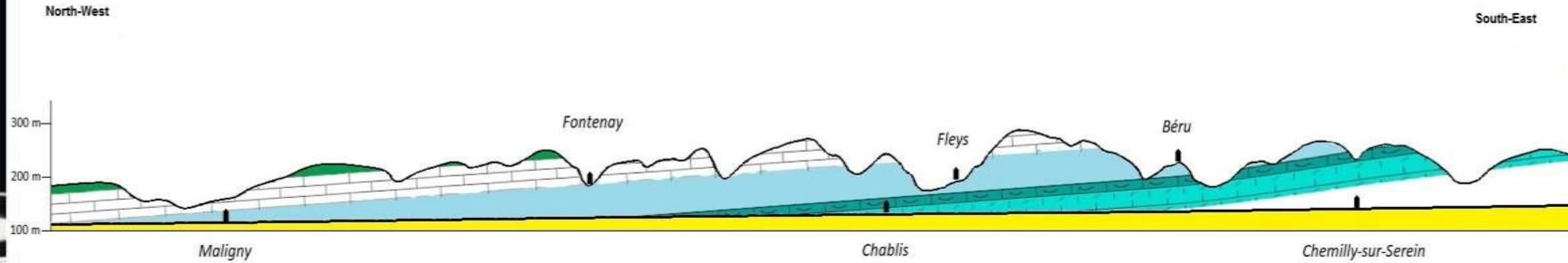


## A unique soil and subsoil

- 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*

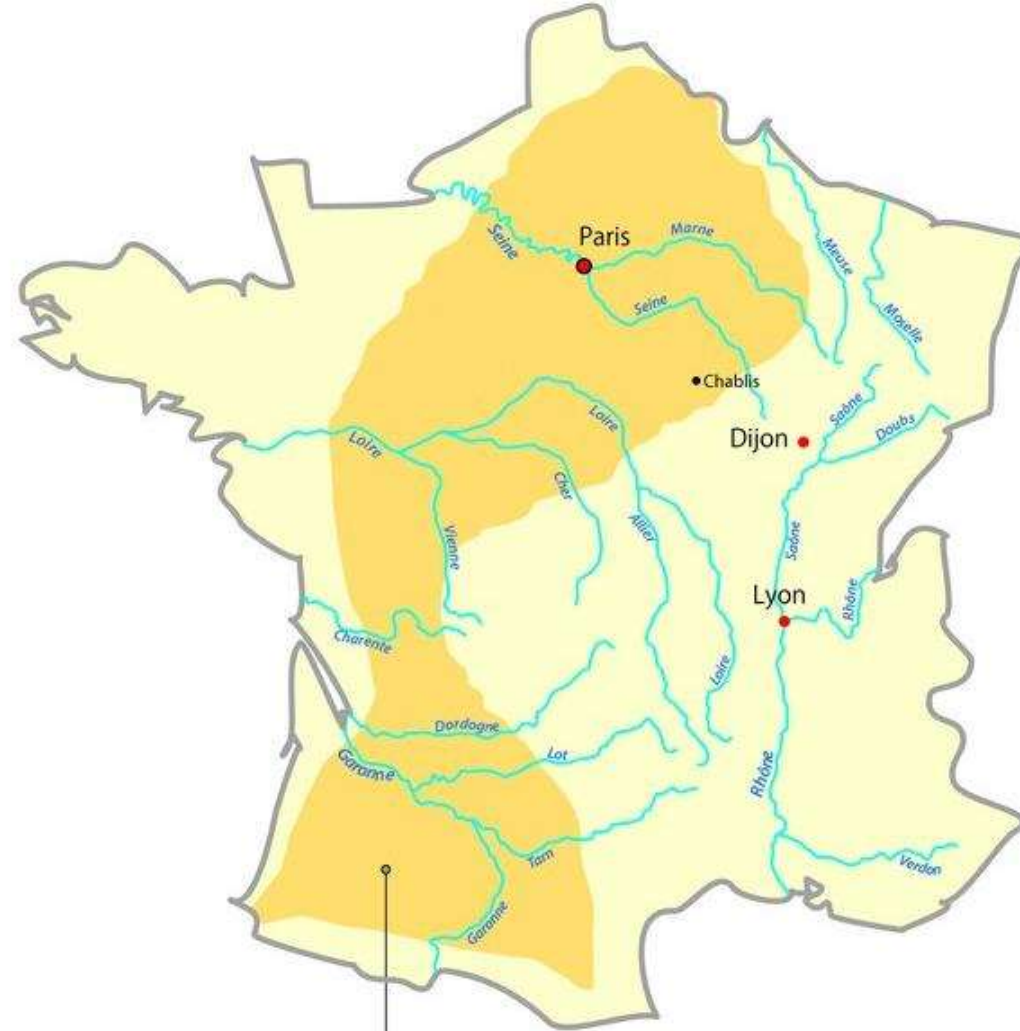


In Chablis winegrowing region, the Chardonnay grape finds a unique yet fragile equilibrium at maturity, without over-ripening.

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

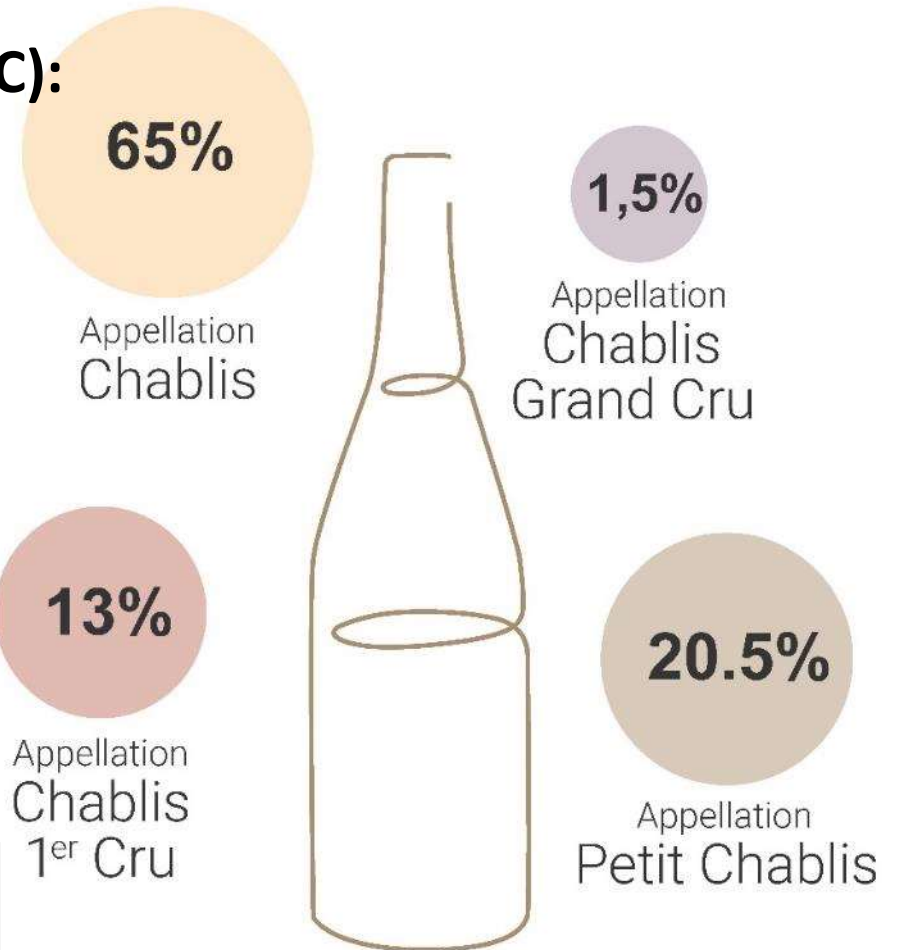
The wines of Bourgogne are classified according to three levels of Appellation d'Origine Contrôlée (AOC):

- Régionale
- Village
- Grand Cru

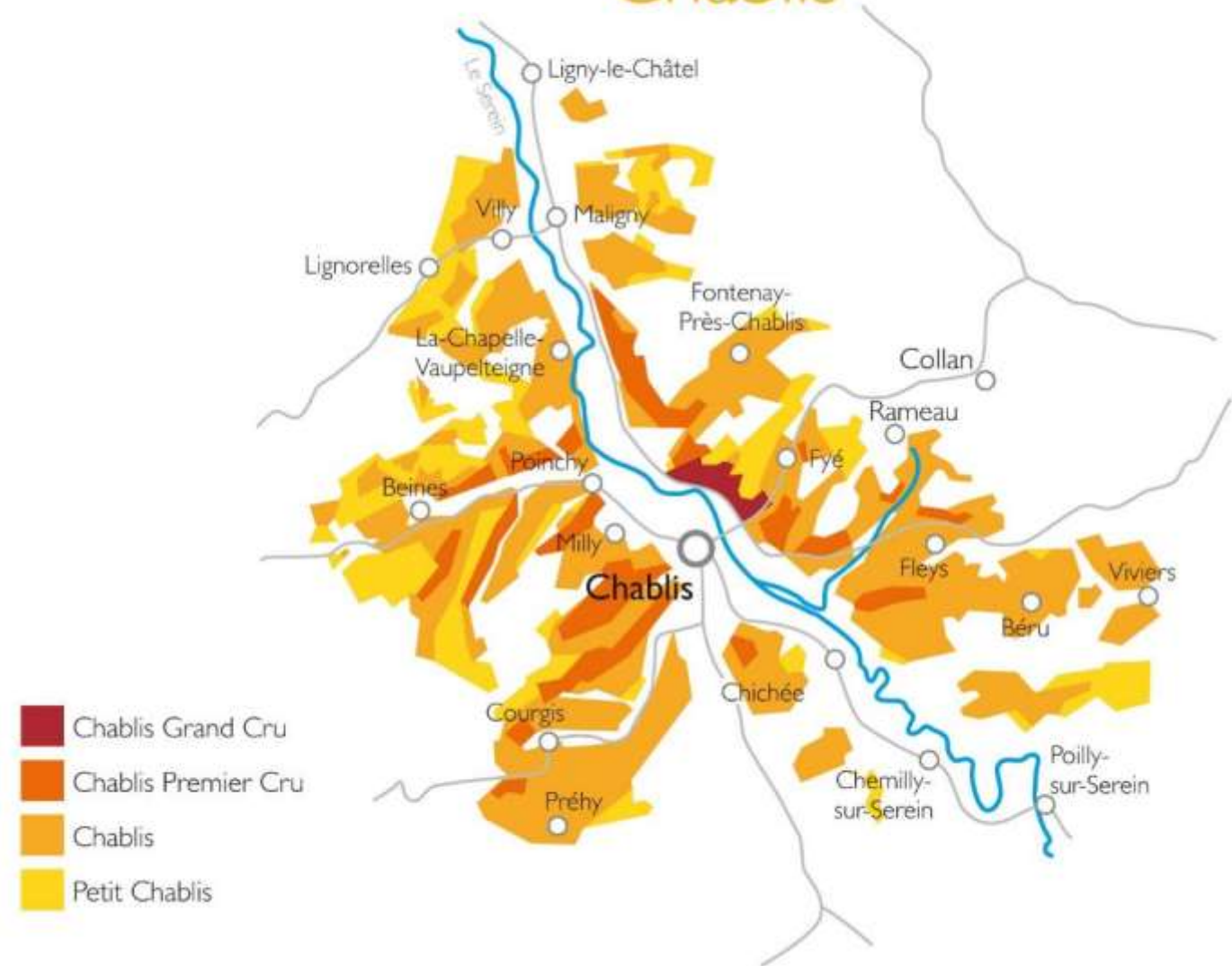
In Chablis you can find:

- 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

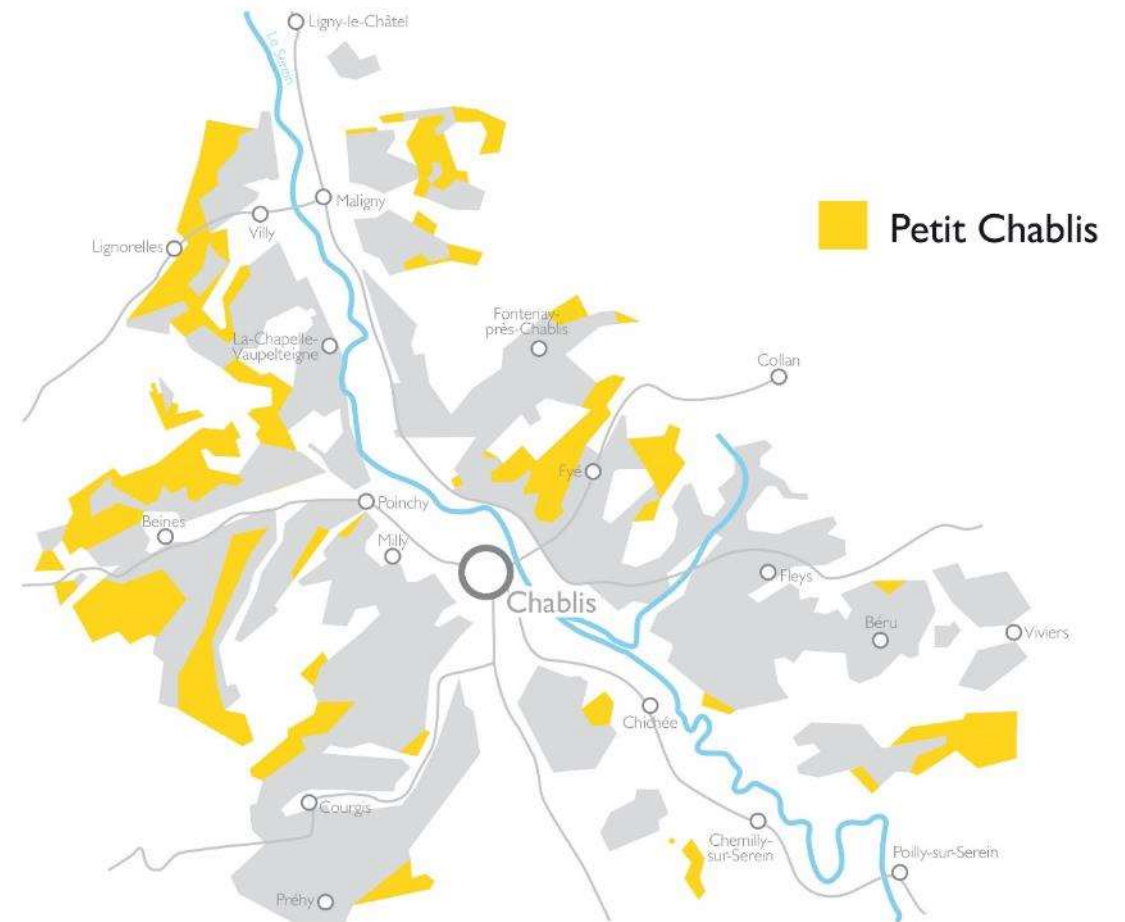


**PETIT CHABLIS:  
ACCESSIBILITY AND SIMPLE PLEASURES**



## 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**

12 rue de Poinchy

89800 CHABLIS

+33 (0)3 86 42 40 98

gerard.tremblay@wanadoo.fr

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

**Contact**

8 chemin de Valvan  
89800 CHABLIS  
+33 (0)3 86 42 40 88

contact@domaine-besson.com  
www.domaine-besson.com

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**

3 rue de l'Orangerie

89700 YROUERRE

+33 (0)6 35 40 33 91

alexandrefefeu89@gmail.com

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.



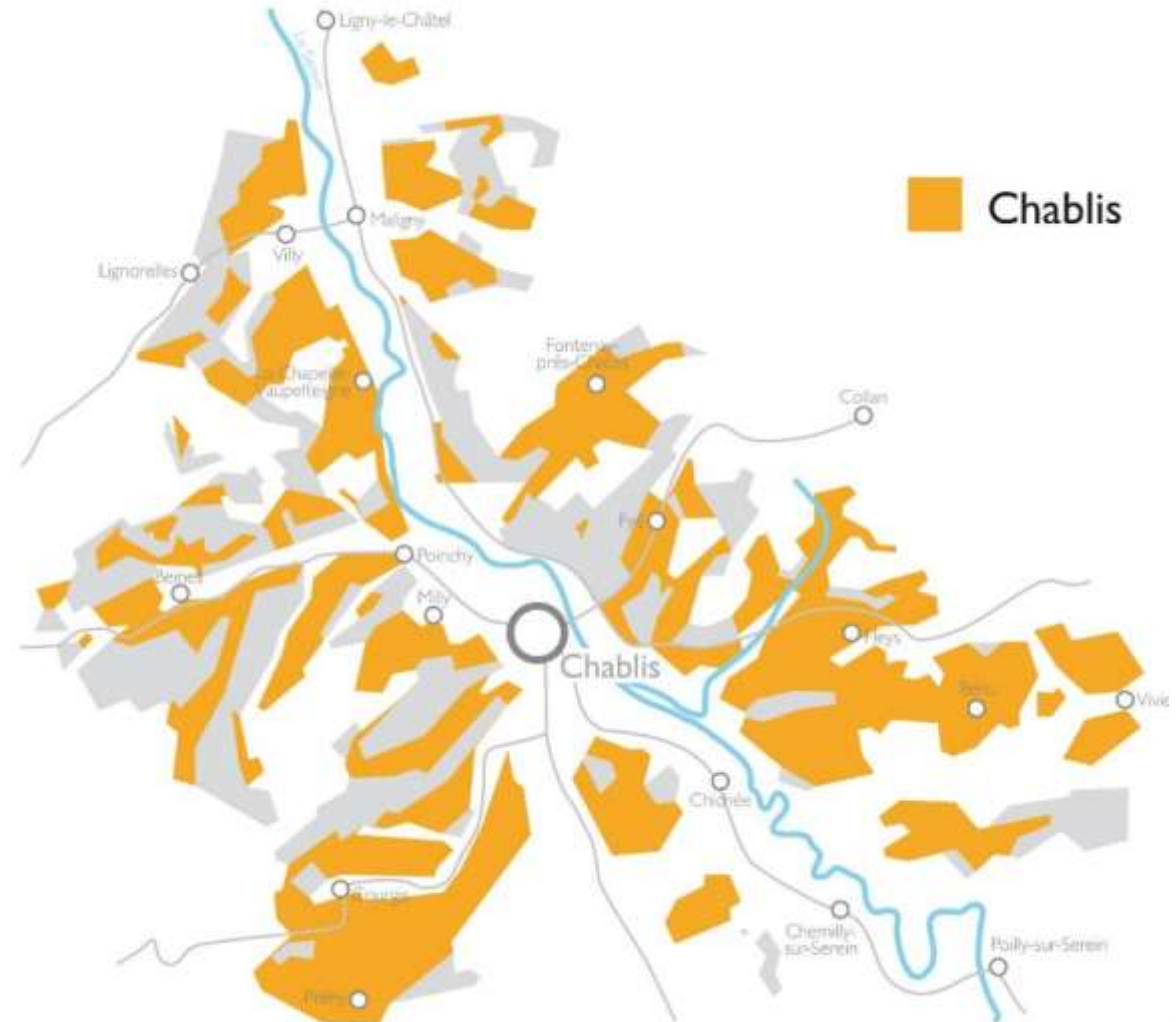
**CHABLIS:  
AN INITIATION TO PURITY AND MINERALITY**





## 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

**Contact**

20 avenue Oberwesel  
89800 CHABLIS  
+33 (0)3 86 18 90 00  
contact@servin.fr  
www.servin.fr

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, 2022

### Domaine de l'ENCLOS



#### Contact

1 rue du Puits  
89800 CHABLIS  
+33 (0)3 86 48 29 17  
romain@domainedelenclos.fr  
www.domainedelenclos.fr

Romain and Damien Bouchard created the Domaine de l'Enclos in 2015 from what was left after the Bouchard family estate was sold to Beaune-based Albert Bichot. They now have 38 hectares of vines, around 30 of which are either certified organic or in the process of obtaining certification. Romain takes care of the vines while Damien works in the winery. Their first sales were of the 2016 vintage and their range covers all four Chablis wine appellations. Part of their production is sold as juice to Albert Bichot.

**Soil:** Chalky Kimmeridgian soils and clay-based Portlandian soils.

**Viticulture:** Vineyards located near the villages of Chablis, La Chapelle Vaupelteigne, Beines, Fontenay and Villy; some east-facing, some west-facing.

**Average age of vines:** 15 to 50 years.

**Vinification:** Hand-harvested. Fermented by indigenous yeasts in temperature-controlled stainless steel tanks.

**Ageing:** 9 months on fine lees in tanks. Lightly filtered, with only moderate sulfur added.

**Keeping potential :** 2 to 7 years.



# Chablis, La Sereine, 2022

## La Chablisienne



### Contact

8 boulevard Pasteur - BP 14  
89800 CHABLIS  
+33 (0)3 86 42 89 89  
chab@chablisienne.fr  
www.chablisienne.com



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:** 30 years.

**Vinification:** Cold settling before fermentation. Alcoholic and malolactic fermentations in stainless steel tanks.

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

**Keeping potential:** 2 to 7 years.

**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

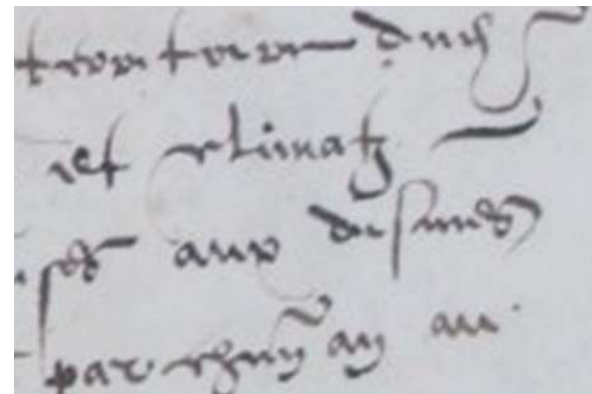
A precisely defined plot

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<sup>er</sup> Cru  
**7** Climats classified as Grand Cru

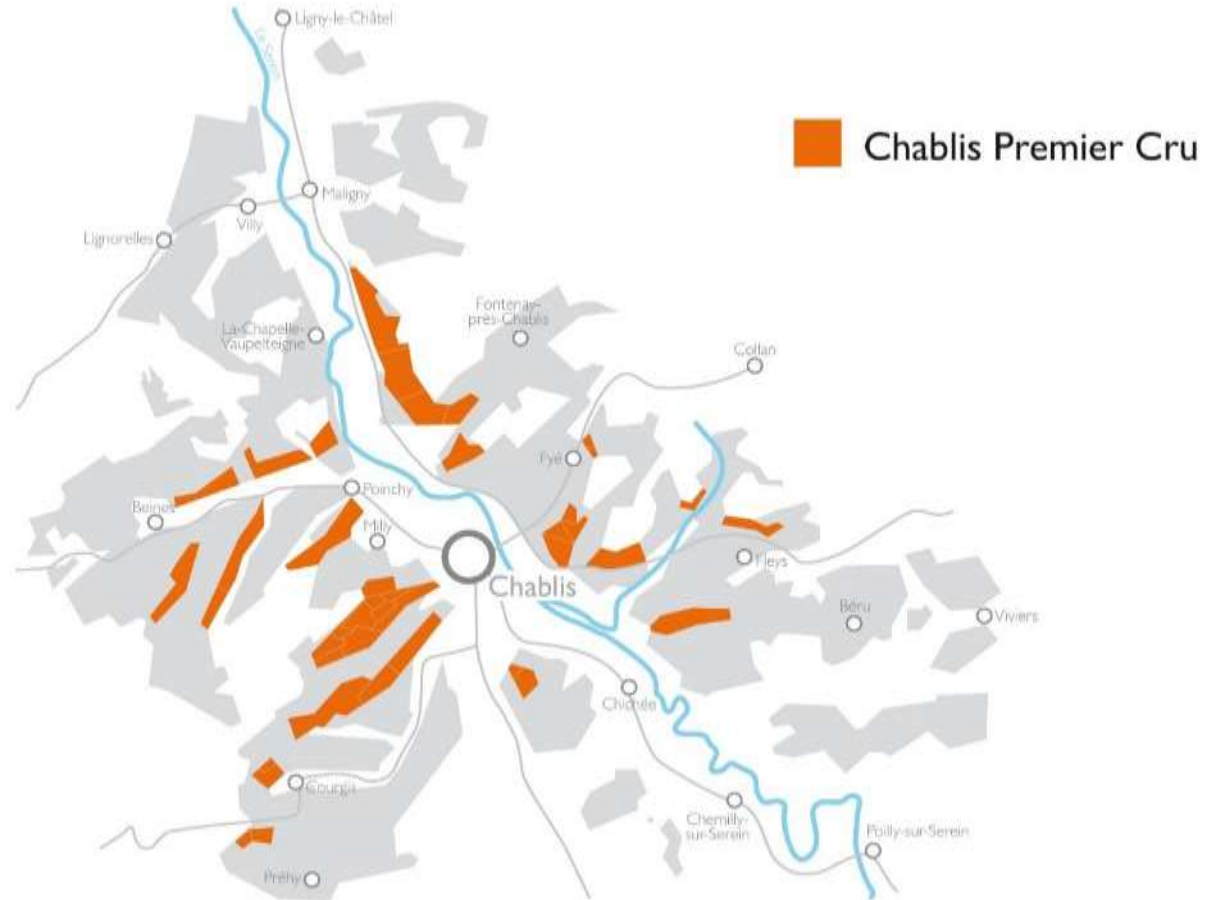


# CHABLIS PREMIER CRU: THE MULTIPLE EXPRESSION OF A VINEYARD



## 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**

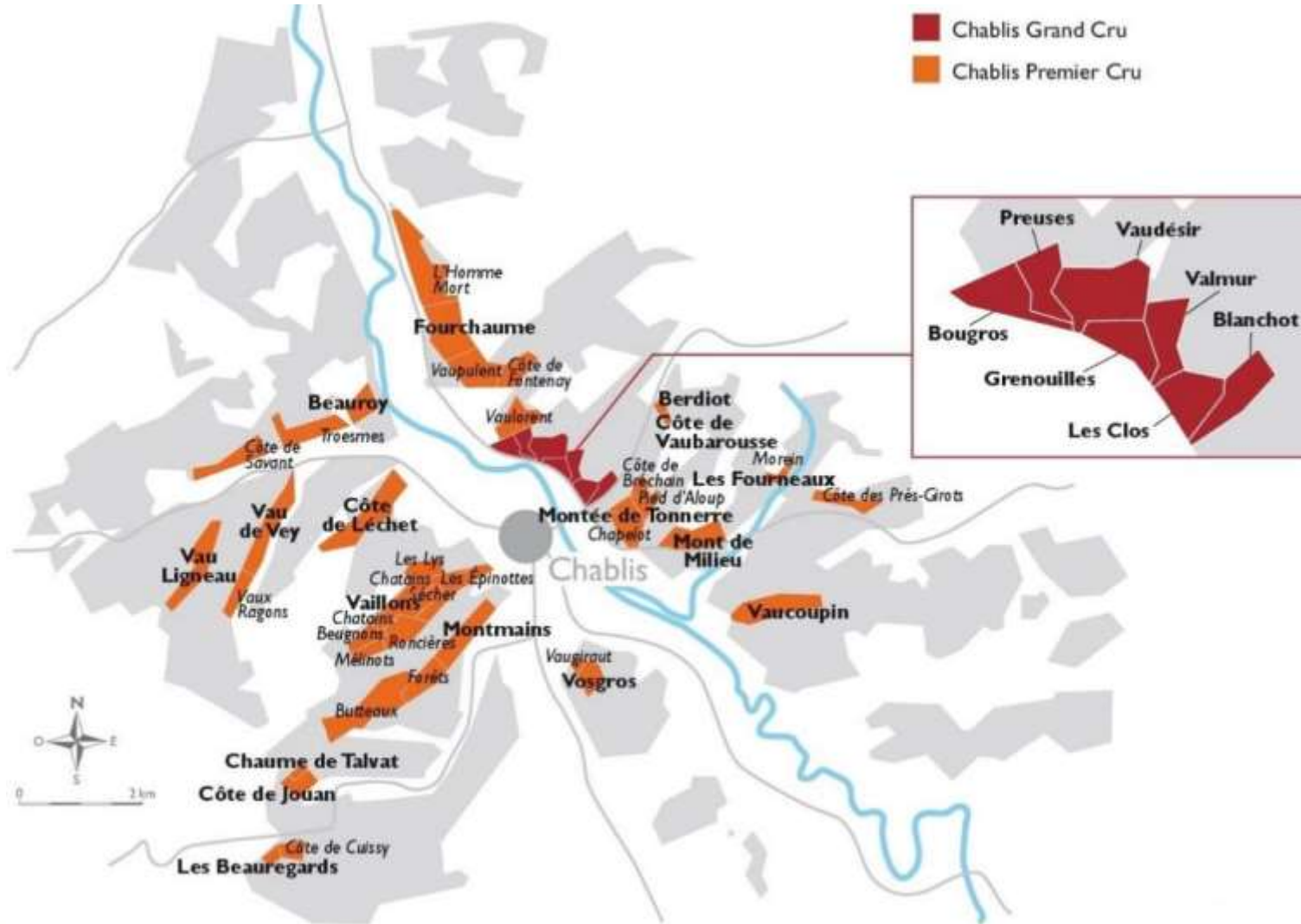
**The most famous:** Mont de Milieu, Montée de Tonnerre, Fourchaume, Vaillons, Montmains, Côte de Léchet, Beauroy and Vaucoupin.

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

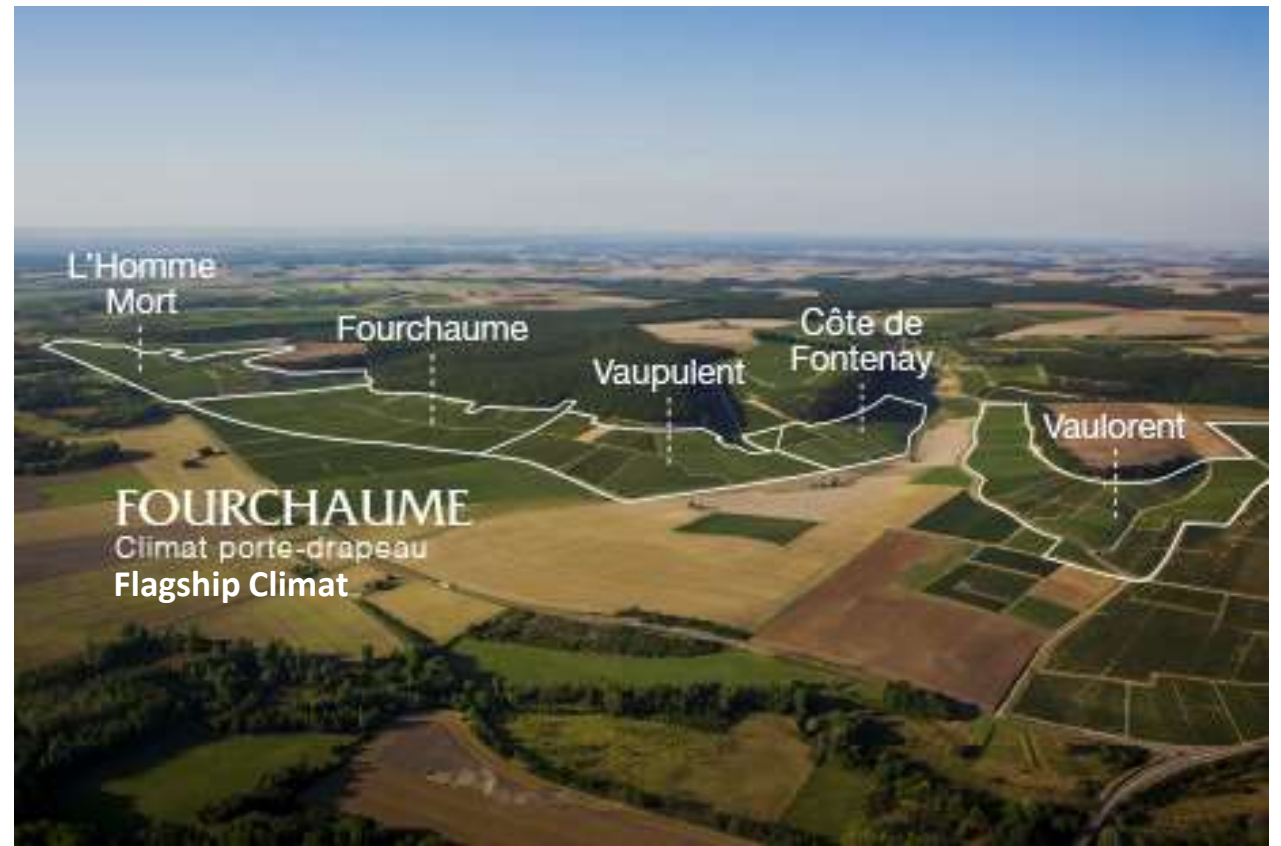


## Chablis Premier Cru

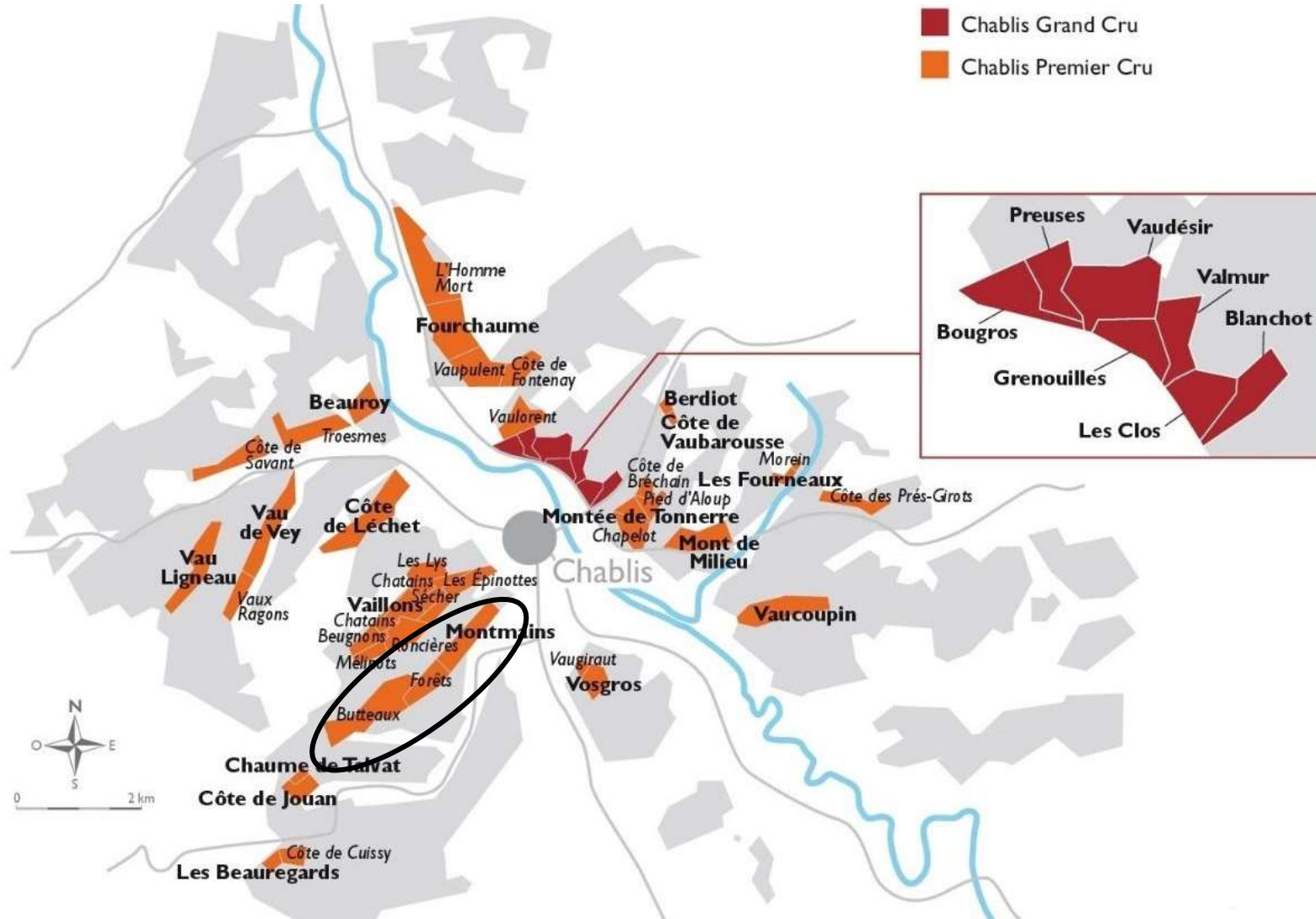
What is a flagship Climat ?

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

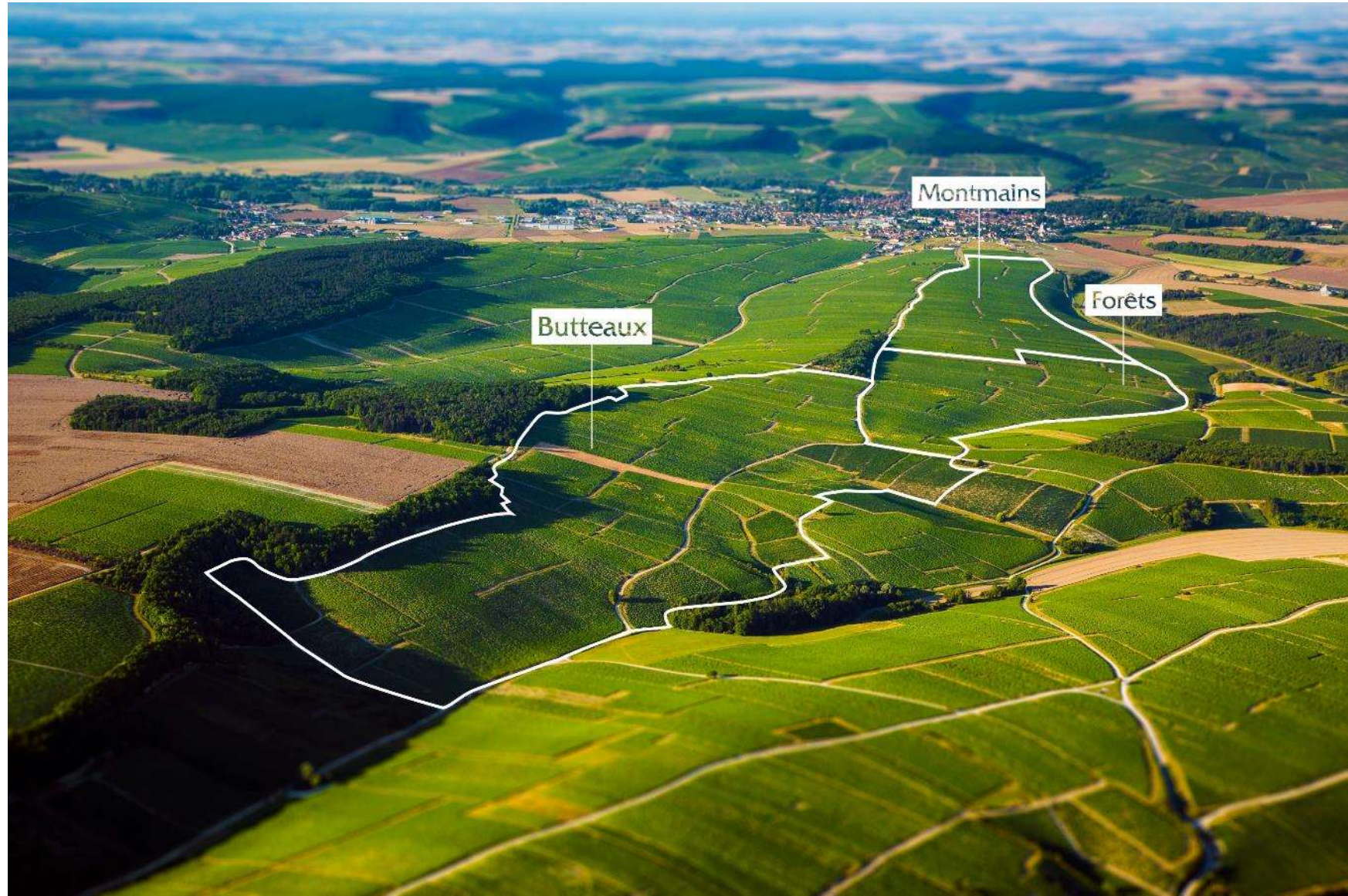
Producers with vines in the Climat called L'Homme Mort can call their wine Chablis Premier Cru L'Homme Mort or Chablis Premier Cru Fourchaume, because the Climat L'Homme Mort is a subdivision of the Climat Fourchaume.



# Climat Montmains







## Chablis Premier Cru, Montmains, Vieilles Vignes, 2021

### Samuel BILLAUD

#### Contact

8 boulevard Tacussel

89800 CHABLIS

+33 (0)3 86 31 06 75

[samuel@domaine-samuel-billaud.fr](mailto:samuel@domaine-samuel-billaud.fr)

[www.samuel-billaud.com](http://www.samuel-billaud.com)

After 20 years on his family estate, Samuel Billaud created his own négociant-vinificateur business in 2010. He offers wines from a range of selected plots. Vinification is carried out in small stainless steel temperature-controlled vats and in barrels containing between 450-600 liters. With the 2014 vintage, Samuel took over several plots from the family estate, including Petit Chablis and Chablis, the Chablis Premier Cru Climats of Séchet, Mont de Milieu, and Montée de Tonnerre, and the Chablis Grand Cru Climats of Vaudésir and Les Clos.

**Soil:** Limestone, clay and gravel soils.

**Viticulture:** Montmains Climat strictly speaking. Southeast exposure. Use of organic products, ploughing, double guyot pruning.

**Average age of vines:** 50 years.

**Vinification:** Manuel harvest. Pneumatic pressing, cold settling, alcoholic fermentation in temperature-controlled stainless steel vats.

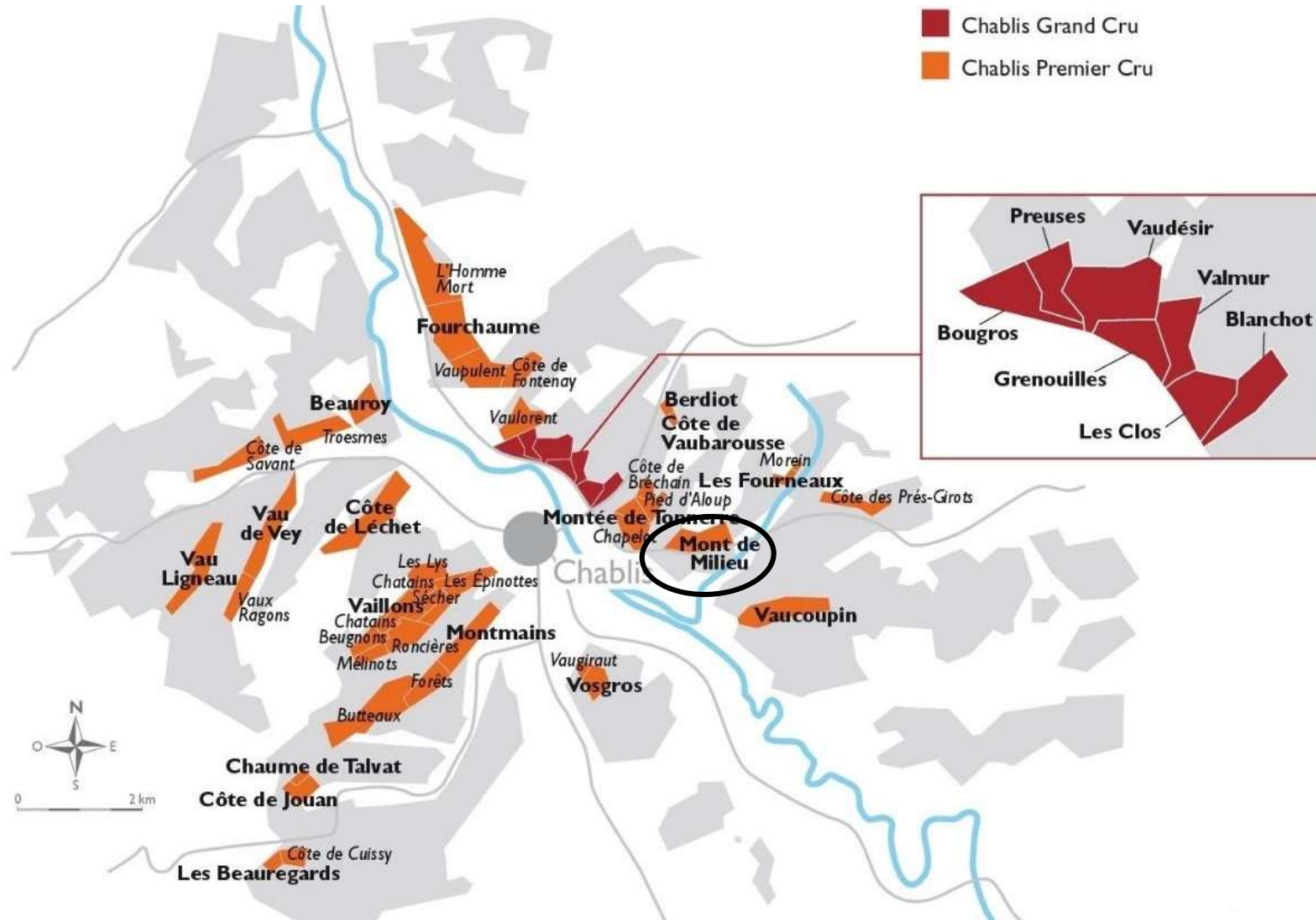
**Ageing:** On fine lees in stainless steel vats without sulfure.

**Keeping potential:** 8 to 10 years. Peak at 5 or 6 years.





# Climat Mont de Milieu







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

### Contact

30 route de Saint Bris  
89530 CHITRY  
+33 (0)3 86 98 99 00

france@simonnet-febvre.com  
www.simonnet-febvre.com

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.

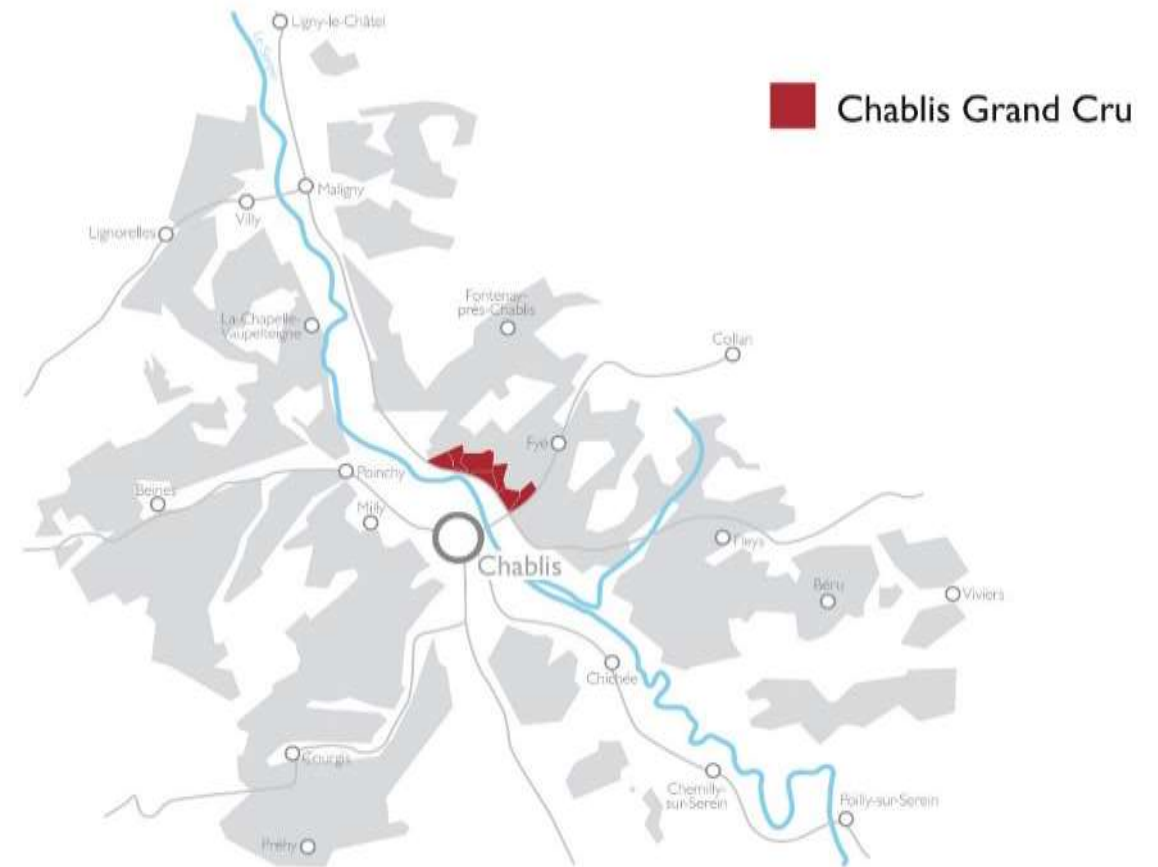


# CHABLIS GRAND CRU: EMOTION AND STRENGTH



## 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



### Contact

14 avenue Jean Jaurès  
89800 CHABLIS

+33 (0)3 86 42 16 78

[benoit@jeanpaulbenoit-droin.fr](mailto:benoit@jeanpaulbenoit-droin.fr)

[www.jeanpaulbenoit-droin.fr](http://www.jeanpaulbenoit-droin.fr)



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.***

Join us on [www.chablis-wines.com](http://www.chablis-wines.com)

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