



CHABLIS

The Essence of Chardonnay

Tucked away in the hills in the northernmost part of Burgundy halfway between Paris and Beaune, Chablis is the heartland for pure and mineral Chardonnay. Unrivalled for its crispness and clarity, Chablis puts a completely different spin on Chardonnay, you probably wouldn't be able to pick the grape variety if you tasted it blind!

So, what makes Chablis so different? Chardonnay is a grape that really soaks up terroir: the character of the land, the climate...a chameleon of the wine world, appearing in many guises. Underneath the rolling hills lies a rather peculiar soil, Kimmeridgean limestone. 150 million years ago, Chablis was a seabed so the soil is flecked with fossilised sea shells and remnants of marine skeletons, most notably oyster shells.

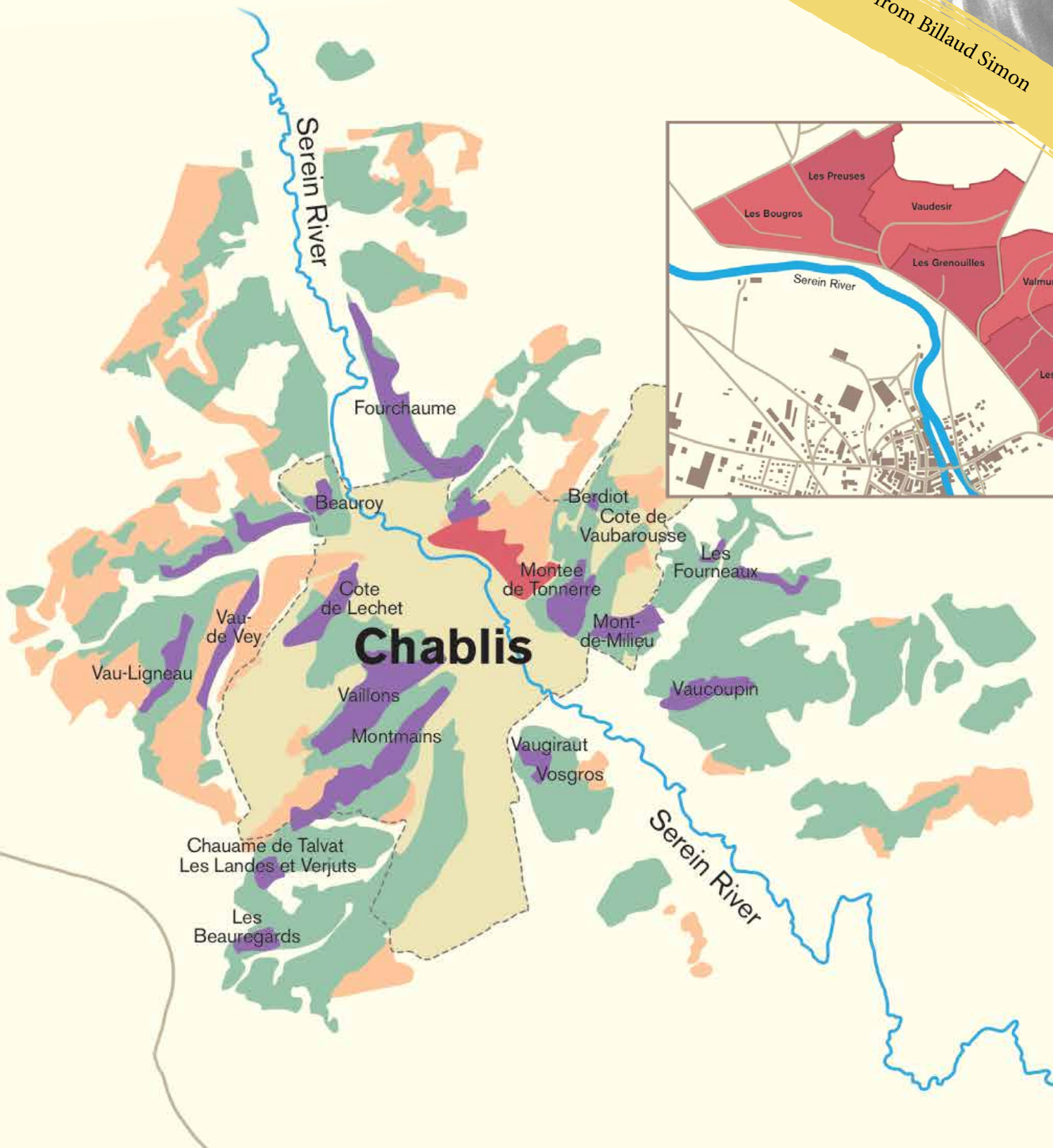
Juicy, racy and steely, Chablis makes for a great aperitif or to pair with fresh oysters or a light meal. Chablis can be drunk young or with a few years of ageing, while the 1er and Grand Cru can be aged for 5-10 or more years.

CHABLIS MAP

- Petit Chablis 1562ha
 - Mostly restricted to terroir on Portlandian limestone soils
- Chablis 4420ha
 - Covers 20 villages where Kimmeridgean limestone is the dominant terroir
- Chablis 1er Cru 742ha
 - in total there are 40 1er Crus
- Chablis Grand Cru 112ha
 - the 7 Grand Crus sit in one block overlooking the town of Chablis.



Olivier from Billaud Simon



Billaud Simon

The dynamic duo Bernard Billaud and his nephew Samuel made this one of the top producers in the region, making crisp but textured wines, the majority of which see little to no oak. Since its acquisition in 2014 by the Faiveley family little has changed, they have adopted a hands off approach, Bravo! After Raveneau and Dauvissat this is one of the best.

Chablis 17 \$46
A great introduction to the region and to this producer, it's crisp, balanced with a nice weight. A classic Chablis.

1er Cru Vaillons 17 \$68
Floral spicy aromas of algae, sea breeze and green apple with a citrus-inflected finish.

1er Cru Mont de Milieu 17 \$78 (arriving November)
A mildly exotic nose consists of fresh and ripe yellow orchard fruit, citrus, lychee and a hint of ocean breeze. 90-92/100 BH

1er Cru Montee de Tonnerre 17 \$88 (arriving November)
This is like rolling small pebbles around your mouth and should also age well. 91-93/100 BH

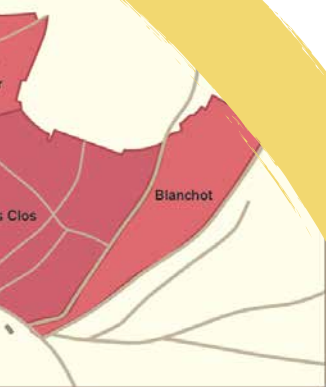
Dampt





From a long line of winemakers, Daniel is now joined by his sons Vincent and Sebastien to craft crisp and mineral styles, favouring stainless steel tanks to preserve the delicate fruit characters.

Chablis 17 \$37
Vibrant, delicious all wrapped in an impressively complex and persistent finish. 90/100 BH

1er Cru Vaillons 17 \$55
Intense middle weight flavours on the chiseled, linear finish. This is very Vaillons and delivers fine quality 89-92/100 BH

1er Cru Beauroy 17 \$55
There is a whiff of the exotic lightly suffusing the honeysuckle, iodine and tidal pool scents. 90/100 BH



-  Chablis Grand Cru
-  Chablis Premier Cru
-  Chablis
-  Petit-Chablis





Lyne in the vineyard at Malandes

Race

A small family Domaine of 18 hectares, Denis inherited vines from his grandfather and has been running the Domaine with his wife Laurence and daughters Marine and Claire. Their style is aromatic, mineral and focused and offer amazing value.

Chablis 17 **\$36**
 Lean and linear with citrus and honeysuckle, perfect with sushi or goat's cheese.

1er Cru Mont de Milieu 17 **\$45**
 Refined and elegant with excellent depth this is 1er Cru Chablis at a village price.

1er Cru Montmains 17 **\$45**
 Dry, textured and complex with a long finish from sunny and chalky soils. This is a plot of 40+ year old vines which gives the wine beautiful tension and concentration.

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Malandes

Another Domaine where the new generation are set to make a big impact. Lyne Marchive grew up amongst her grandparent's vines and decided to establish her own domaine in 1973. As the property grew, Guérolé Breteau joined the team and as of 2018, Lyne's children Marion, Richard and Amandine have taken full control. This is very exciting, Richard is already making big waves with his small Beaujolais Domaine.

Petit Chablis 17 **\$34**
 An ultra-fresh nose consists primarily of citrus, green apple and mineral reduction scents.

1er Cru Vau de Vey 17 **\$58**
 Set in a narrow valley, these vines are late to ripen but are nonetheless complex, fresh and well-balanced.

Grand Cru Vaudesir 16 **\$122**
 Great purity and finesse with a touch of oak, this is nicely textured with ripe fruits and a long finish. 92/100 BH

Chablis 17 **\$40**
 From a remarkable holding of 16 ha, the nose is fresh and appealing with citrus and green inflections.

1er Cru Fourchaume 17 **\$68**
 One of the top 1er cru vineyards, there is a streak of citrus and a touch of the exotic with white peaches and a crisp, mineral finish.

Daniel Seguinot

Based in the village of Maligny, Daniel Seguinot is a rugby fan and extremely proud of the fact that his wine is sold in NZ. With daughters Emilie and Laurence they are making wonderfully expressive, quintessential Chablis.

Petit Chablis 17 \$32

Light, and lively with notes of lemon, verbena and a crisp mineral finish.

Chablis 17 \$35.50

Clean, fresh and expressive, the spring blossoms, limes and minerality make this too easy to drink.

Chablis 1er Cru Fourchaume 16 \$55

Sitting next to the Grand Crus Fourchaume vies with Montee de Tonnerre as the best of the 1er Crus. Sensual and complex, with ripe fruit and vivacious minerality.

BIG BOTTLES

Whenever we drink wines out of magnum, they always taste better. Illusion or not they certainly make a difference, so when we have a few Chablis magnums, grab some more.

Billaud Simon Chablis Tete d'Or 17 1.5L
\$115.00

Dampt Chablis 17 1.5L
\$88.00

Dampt Chablis 1er Cru Lechets 17 1.5L
\$120.00

Malandes Chablis Grd Cru Vaudesir 14 1.5L
\$260.00

Malandes Chablis 16 1.5L
\$88.00

Louis Michel

The family have been making wine for over 160 years in the heart of Chablis. In the 70s, the old oak barrels were thrown out in favour of stainless-steel tanks and when Guillaume Gicqueau-Michel took over, hand harvesting and indigenous yeasts became the norm. What used to be a good Domaine is now exceptional.

Petit Chablis 18 \$39

A lively expression of the Portlandian limestone with citrus and spring blossoms on the nose and a chalky saline finish. This is really very good and worth checking out.

Chablis 18 \$46

A touch riper than the Petit Chablis and with more mid-palate extract. An excellent example that over delivers on the quintessential Chablis character.

1er Cru Montmain 17 \$59

A perfect combination of ripe citrus fruit and saline backbone, Montmains is known for its chalkiness. 89-91/100 BH

1er Cru Montee de Tonnerre \$70

Dense and weighty without being heavy, there are ripe citrus fruits with a zippy acidity and oyster shells in the back palate. 91-93/100 BH

Grand Cru Les Clos \$140

The largest of the 7 grands crus, this is expressive, mineral with a citrusy core and seductive traces of white pepper and nutmeg. 91-94/100 BH

Guillaume from Louis Michel

Chantemerle

We had a number of people tell us to seek out this producer, the best Fourchaume they said and they were right. Like his father before him, Francis Boudin eschews the use of any oak, preferring cement and stainless tanks. The wines are made as naturally as possible and stylistically fans of the more oxidative Dauvissat style will love these.

Chablis 18 \$40 (arriving November)

This is our 3rd vintage, with the last two selling out instantly. A classic Chablis, pure and mineral with great texture.

1er Cru Fourchaume 18 \$55 (arriving November)

They also do a lieu dit from Fourchaume called l'Homme Mort, this standard cuvee has gorgeous citrus and fresh apricot.

Moreau-Naudet

A perfect marriage of freshness and ripeness, Stéphane Moreau was a real believer in picking later, giving the wines texture without compromising on acidity. He sadly passed away suddenly in 2016 just before harvest but his wife Virginie has bravely picked up the gauntlet and continues to make silky and alluring wines. This is one of Chablis' finest estates, and the Domaine deserves to be much better known.

Chablis 17 \$46

Aromas of grapefruit, green apple and subtle citrus blossom, followed by a medium to full-bodied, elegantly textural palate that's pure and precise. 90/100 WA

1er Cru Forets 17 \$66

Deep and layered, with excellent tension at the core and a compelling sense of completeness. 93+/100 WA

Grand Cru Valmur 17 \$130

Full-bodied, deep and layered, with superb concentration and reserve at the core, bright acids and a long, saline finish. 95/100 WA

Lavantureux

Upon inheriting the family vines, Roland Lavantureux began bottling under his own name in 1978. He quickly established himself as a rising star and was discovered by American importer Kermit Lynch and until recently these Chablis were almost impossible to source. With the purchase of more vineyards, we're now lucky enough to get a small allocation.

Petit Chablis 17 \$41

Crisp, fruity and surprisingly intense, well balanced and ready to enjoy now with seafood or pork.

1er Cru Vau de Vey 17 \$72

With 60% of the wines aged in used barrels, there is great structure and texture, finishing with a tight mineral core and a hint of oak.

Grand Cru Bougros 17 \$135

This is a Chablis for Côte d'Or fans, big concentrated and rich with a vanillin oak spine.



The Super Stars Raveneau & Dauvissat

There can be no discussion about Chablis producers without the inclusion of the two greatest exponents. In fact, it's probably the only region in the world that you could single out just two producers like this and get universal agreement. In the hands of a true master, working with old vines and elite vineyards, Chablis can scale heights unknown to other Chardonnay makers; such is the case at both Dauvissat and Raveneau.

The only argument is over which style you prefer – the more oxidative, textural Dauvissat or the intense and precise Raveneau.

Vincent Dauvissat owns some of the oldest and best vineyards, including prized sections of the grand crus, Les Clos and Les Preuses. The Domaine's reputation really came to the fore under Vincent's father. Here Vincent prefers natural farming, using vine treatments sparingly, if at all. The fruit is harvested by hand and not destemmed; fermentation is part in enameled steel vats and part in wood and all agings in 6 to 8 year-old barrels.

Raveneau comprises only 7.5 hectares, 3 Grand Cru and 4 1er Cru. The entire harvest is picked manually with a tendency to pick earlier in order to retain the natural acidity and freshness. The harvest is then fermented in stainless-steel tanks and matured in large oak feuilletes which have an average age of 7-8 years. These are sublime Chablis, with an intensity that is almost painful and unbelievable length.

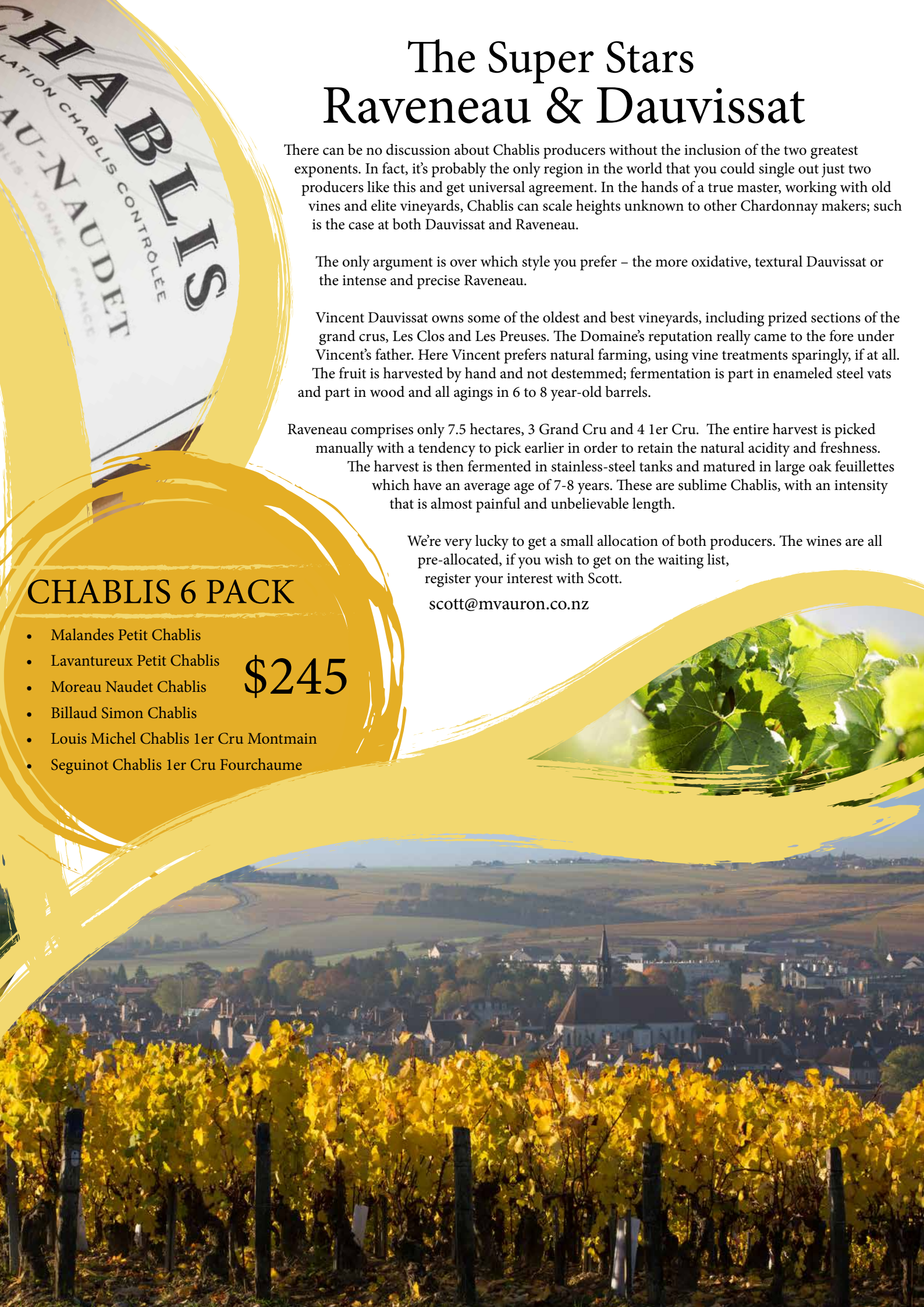
We're very lucky to get a small allocation of both producers. The wines are all pre-allocated, if you wish to get on the waiting list, register your interest with Scott.

scott@mvaaron.co.nz

CHABLIS 6 PACK

- Malandes Petit Chablis
- Lavantureux Petit Chablis
- Moreau Naudet Chablis
- Billaud Simon Chablis
- Louis Michel Chablis 1er Cru Montmain
- Seguinot Chablis 1er Cru Fourchaume

\$245





THE RESTAURANT YOU
HAVE TO VISIT IN CHABLIS

Au Fil du Zinc


The Restaurant offers you a reinvention of French Cuisine,
meals based on fresh products in a cosy and
friendly atmosphere.


18 rue des Moulins, 89800 Chablis


aufilduzinc@orange.fr

CASSOLETTE D'ESCARGOTS AU CHABLIS

l'Atelier du Fromage

 4 Pers.

 20 min (preparation)

 25 min (cooking)

INGREDIENTS

- 4 dozen canned snails (rinsed)
- 200 g Button mushrooms
- 25 g Cep/ Porcini Dried Mushrooms
- 2 Tbsp. Olive oil
- 2 Tbsp. Fallot Raspberry Red Wine Vinegar
- 500ml chicken stock
- 100ml Chablis
- 2 shallots
- 3 cloves garlic
- 50 g butter
- 2 bunches chopped parsley
- 2 cups thick cream

PREPARATION

STEP 1 :
Clean the button mushrooms and rehydrate the Cep/Porcini mushrooms with warm water for half an hour. Drain them well, then cut them into quarters.

STEP 2:
Peel and finely chop the garlic and shallots.

STEP 3:
Melt 30g butter in a pot over low heat. Add 2/3 of the chopped garlic and shallots. Then add the Chablis, let it reduce to approx 2 tablespoons.

STEP 4:
Add the mushrooms and quickly sauté on medium to high heat, let them colour slightly.

STEP 5:
Pour the cream and chicken broth into the mushrooms and let it reduce to 2/3, add seasoning to your liking.

STEP 6:
In a separate large frying pan, heat the olive oil and the rest of the butter. Add the remaining crushed garlic and snails, sauté quickly without coloring.

STEP 7:
Add the snails to the sauce, then quickly bring to the boil. Check and season to your taste, lastly garnish with the chopped parsley. Serve immediately with a crunchy baguette and make sure you enjoy it with a bottle of chilled Chablis.

5 McColl St, Newmarket



SCAN ME



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