

Chablis wines invite you to savour the spring!

With the arrival of spring, Chablis wines invite you to discover some original and simple recipes. These seasonal dishes were designed to perfectly match the four levels of appellation of Chablis wines, from Petit Chablis to Chablis Grand Cru, not forgetting Chablis and Chablis Premier Cru.

The wines presented were all award-winners in the 2010 Chablis wines awards. They are the perfect match for these recipes which will delight both amateurs and gourmets alike.

The tasting notes are provided by Jean-Pierre Renard, an expert in Burgundy wines and consultant at the Burgundy Wine School in Beaune.

Gougères au comté (cheese choux pastry), curly endive and coloured vegetables in a sauce vierge

A specialty of the Burgundy region that will never go out of fashion, the gougère au comté is the ideal accompaniment for a glass of white Burgundy wine, in particular a Petit Chablis. Thanks to its simplicity and by combining a good quality comté cheese with the refreshing acidity of Chablis wines, this dish will delight lovers of food and wine. To enjoy without moderation, as an appetizer, to celebrate the arrival of spring amongst friends.



Tasting notes

A Petit Chablis with a pleasant nature and an expressive nose of white fruits and citrus fruits, which has a pale golden colour with slight hints of green. On the palate it is perfectly balanced, fresh and tender and marked by pleasant mineral notes, providing lightness to the gougères and a successful match for the salad. A tasty combination to celebrate the arrival of spring.

Accompanying wine

Petit Chablis 2009 -
La Chablisienne
Gold medal

Tips from the chef:

Add bacon cubes or change the cheese to Beaufort or Swiss Gruyere, for example.

Salmon tartare, cream of watercress and straw potatoes

A lovely fresh recipe which can be prepared just before eating and which will give a real touch of spring to your meal. Colourful and tasty, this dish will seduce amateur gourmets as well as those with more refined palates. Season well and serve with a lively, fruity Chablis.

Accompanying wine

Chablis 2009 -
Domaine Daniel
Damp et Fils
Gold medal

Tasting notes

With its brilliant colour and excellent clarity, its pleasant nose of ripe fruits, dry fruits and white flowers along with its soft, harmonious palate, this Chablis is a real delight. Thanks to its little touch of vivacity it easily counters the richness of the salmon, providing the necessary freshness. This combination is particularly pleasant and tasty.

Tips from the chef:

Store the straw potatoes in a cool, dry place if necessary.



Pan-fried scallops, creamy mango and rosemary vinaigrette

Scallops are, without contest, the finest shellfish to cook fresh. Their natural elegance provides a subtle, refined taste to the most exacting palates. They are an ideal accompaniment to a Chablis Premier Cru, whose minerality reflects the origins of the shellfish and brings out the mango. This delicate recipe will definitely tempt everyone's taste buds.



Tasting notes

This Chablis Premier Cru is an ode to spring with its floral notes in harmony with fruity, spicy and mineral scents. Its rich and balanced palate is just as expressive; a light touch of lemon combined with aromas of confectionery, pleasantly highlighting the delicateness of the scallops. The harmony of the food and wine plays on the complementary flavours and the subtlety of the aromatic notes, in a range of ripe white fruits and exotic fruits.

Accompanying wine

Chablis Premier Cru,
2009 - Domaine
Simonnet-Fèbvre
Gold medal

Tips from the chef:

Can also be served with braised leeks.

Creamy chicken fricassée and truffles with Chablis Grand Cru

A French classic, easy to create for a succulent result. By combining the delicate taste of truffle with a Chablis Grand Cru, this conventional recipe is transformed into a veritable gourmet, elegant and modern dish. Perfect when friends are coming to dinner.

Accompanying wine

Chablis Grand Cru
Vaudésir 2008 -
Domaine Guy Robin
Silver medal

Tasting notes

This Chablis Grand Cru reveals the flavours behind its intense golden colour. It is characterised by its excellent aromatic quality and a soft but powerful palate. A fruity nose, dominated by apple and pear, exhales a subtle, soft, spicy fragrance accompanied by hints of bracken and undergrowth: the combination with the truffle is exemplary. Thanks to its body and roundness, the harmony with the rich flavours of the creamy chicken is perfect.



Tips from the chef:

Possibility to replace the truffle with morels.

About Chablis wines

Situated in the Burgundy region, at an equal distance from Paris and Beaune, the Chablis vineyard covers some 5,000 hectares along the Serein valley. Made solely from Chardonnay grapes, these world famous white wines come in four levels of appellation, Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru. Chablis wines represent 20% of the Burgundy wines harvest and 0.1% of world wine production, i.e. 3.4 million bottles. This French wine is the only one to be able to claim such a particular "Terroir": Kimmeridgian soil, along with Chardonnay grapes and a perfectly suited climate, enhanced by the expertise and passion of the men and women of Chablis. White wines of exceptional quality, they will brighten up every occasion, from the everyday to special events, through their minerality and freshness.

For more information on the appellations, click here: <http://www.chablis.fr/>

High-definition images available upon request. Copyright: BIVB

Press contacts

Fleishman-Hillard – Sarah-Jane Spooner, +44 20 7395 7002, sarahjane.spooner@fleishmaneuropa.com

BIVB Chablis-Grand Auxerrois - Françoise Roure, + 33(0)3 86 42 42 22, bivb.chablis@bivb.com