



Bourgogne Chitry



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the *Auxerrois* region (Yonne).

The *appellation* BOURGOGNE CHITRY is restricted to white, red and *rosé* wines grown within the defined area of the commune of Chitry.

Producing commune: **Chitry** (Yonne).

On the label, the word CHITRY must follow the word BOURGOGNE.

TASTING NOTES

The **white** (*Chardonnay*) Bourgogne Chitry has a rich golden colour, sometimes with greenish highlights. Its bouquet brings together flowers (hawthorn, honeysuckle) with fruit (limes, grapefruit) and, quite often, a touch of gunflint. The mouth is balanced and harmonious, and has sufficient acidity to permit several years' aging.

The markedly ruby-hued **reds** (*Pinot Noir*) develop aromas of cherry, raspberry, and gooseberry. On the palate, tannins yield to a smooth, plainly-built but charming fruit.

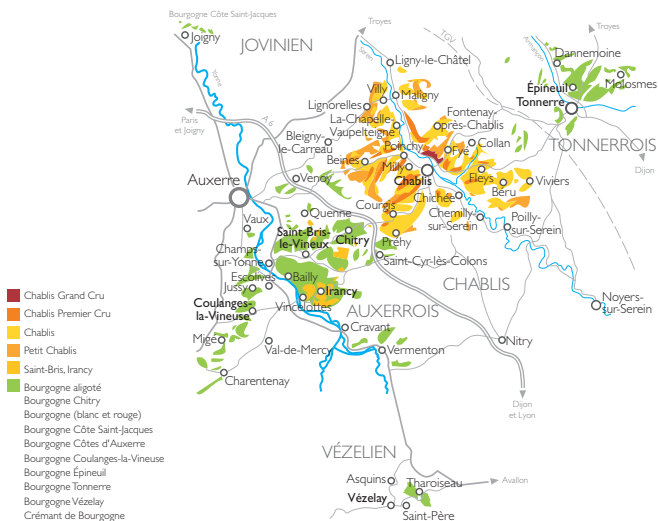
SERVING SUGGESTIONS

White: as a proud representative of the *Auxerrois Chardonnays*, it is a natural choice as a pre-dinner drink and to accompany starters. Its minerality goes with chunky meat *pâtés*, asparagus, crustaceans and fresh water fish, as well as (inevitably!) snails and small tripe sausages of Bourgogne (*andouillettes*).

Serving temperature: 10 to 12°C.

Red: the suppleness and delicacy of its tannic structure makes it a fit companion for vegetable dishes, cold meat *pâtés* or onion tarts. Traditional dishes like simmered beef and vegetables (*pot-au-feu*) or grilled meats find in it a delicious ally.

Serving temperature: 15 to 16°C.



LOCATION

The commune of Chitry-le-Fort has a long history of wine-growing. In 1993 its wines won the right to add the name of the village to the regional Bourgogne *appellation*. It produces whites, reds and sometimes *rosés* as well as a remarkable Bourgogne aligoté. The village, nestling in a hollow surrounded by vine-planted hillsides boasts an astonishing fortified church dating from the 13th century, flanked by a great tower which protected it from pillagers in times of war.

SOILS

The vines grow on the hillsides surrounding and overlooking the village. Their exposure is north-northwest to south-southeast. The rocks are middle and upper Jurassic limestones of the Kimmeridgian series. The clay-limestone soils favour quality wines. Chitry is a close neighbour of Chablis.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir.

Whites - Chardonnay.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Whites: **30.13 ha.**

Reds and *rosés*: **26.72 ha.**

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Whites: **2,193 hl.**

Reds and *rosés*: **1,347 hl.**

* In 2011 **5 years average, 2007-2011