



Burgundy - 2009 Chablis

Tuesday, June 18th, 2013

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, [41 Willcocks Street, Toronto](#)

Members' Fee: \$69; Guests'/Non-Members' Fee: \$89

As summer rapidly approaches, before heading off on vacations and cottages, TVC invites you to a great tasting to end our season: 2009 Chablis. Often described as refreshing with subtle fruit flavors, Chablis is perfect for a warm June evening. 2009 is a standout vintage and the eight wines we will taste are sure to impress. Located at the northernmost district of Burgundy, the vineyards of Chablis are renowned for their dry white Chardonnay. Chablis is a small village of 2,500 people and 5,200 hectares of vineyards. The region is closer to the southern district of Champagne than the rest of Burgundy and is the third most northerly wine region of France (the other two being, Champagne and Alsace). Vineyards are planted on the hills and valleys on either side of the Serein River.

Wines from the region are often described as "*goût de pierre à fusil*" or "flinty" and more acidic than Chardonnays grown in warmer climates. On the nose, Chablis often has flavors of green apple, lemon, vanilla and linden. The grapes of the Chablis region are grown on a rich clay-limestone soil. Unlike typical Burgundian white wines which are barrel fermented, Chablis is usually free of any oak influence. Few Chablis producers use oak barrels in winemaking with the exceptions restricted to the higher quality wines designated as Premier and Grand Cru.

Contrary to initial expectations, the **2009 wines are stunning**. Sugar levels and acidity are on point. 2009 was characterized by a long, cold winter followed by a warmer spring, which led to an even and successful growth, untouched by spring frost. Summer was warm; however several torrential storms threatened the crop with some serious hail but luckily the grapes survived relatively unharmed. The climate worked to the advantage of Chablis winemakers, allowing the grapes to maintain the crisp minerality of authentic Chablis. By September 15th, the grapes were ripe, healthy and concentrated and the harvest began. 2009 has been described by Clive Coates MW as "a sensual Chablis vintage: the essential is ripe, and at the grand cru level, concentrated fruit, with plenty of richness. But at the same time the acidities are properly balanced, ensuring the racy steeliness we search for. There is plenty of encouraging purity." The 2009 Chablis were described by Didier Segquier, director of winemaking at Domaine William Fèvre as "rounder, more accessible, easier to drink" than the 2008 vintage.

The wines featured in June include **five Grand Crus and three Premier Crus**. Chablis Grand Cru wines are of exceptional quality, made under stringent regulations with a lower maximum yield permitted and the minimum potential alcohol is one degree higher, than for standard Chablis wines. They must also be matured until at least 15 March of the year following harvest. Chablis Grand Cru wines are characterized by delicately honeyed aromas of lime, complimented by distinctive mineral flavours attributed to the local limestone soils. Chablis Premier Cru is the next level down from Grand Cru and considered wine of very good quality. There are 40 named Chablis Premier Cru climats (vineyard sites) in contrast to a mere seven Grand Cru climats. The selection of vineyards we will taste include William Fèvre, Servin, Albert Bichot, Joseph Drouhin, La Chablisienne, and Gerard Duplessis, all of which are renown producers of premium Chablis. This tasting is going to be a wonderful way to end the season and kick off summer. We hope to see you there!

REGISTER/ BUY TICKETS

[Register/buy tickets](#). You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by Friday, June 14th. The cheque-payment option will be disabled at midnight Tuesday, June 11th after which only credit card sales will be accepted until midnight Sunday June 16th or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact chris@torontovintners.org before trying to register again.



Tasting Notes and Information – 2009 Chablis

William Fèvre, Chablis 1er Cru, Montée de Tonnerre \$49

“The 2009 Chablis Montée de Tonnerre comes across as rich, round and pretty. Smoky and mineral at first, the fruit blossoms on the mid-palate and then truly gains dimension on the big finish. Expressive white stone fruits and flowers linger on the close. It is a wine of notable complexity and pedigree. This is two-thirds Chapelots and one-third Pied d'Aloup, vinified separately. The south facing Chapelots, on the lower slope of the hill, is richer in fruit while the east to southeast facing Pied d'Aloup is more aromatically complex, mineral and fresh. Anticipated maturity: 2012-2019.” 92 pts. Antonio Galloni, eRobertParker.com, Aug/11.

William Fèvre, Chablis Grand Cru, Bougros \$75

“The 2009 Chablis Bougros is a striking wine that shows many of the elements of grand cru Chablis in a smaller scaled, accessible style that is highly appealing. Smoke, ash, crushed rocks and a host of other aromas and flavors wrap around the sensual, saline finish. This is a round, harmonious style very well-suited to near and mid-term drinking. Fèvre owns fully 50% of this grand cru. The Bougros is made from the plateau portion of the vineyard, where the soils are deep and rich in clay. Anticipated maturity: 2012-2019.” 93 pts. Antonio Galloni, eRobertParker.com, Aug/11.

Servin Chablis, 1er Cru, Montée de Tonnerre \$35

“The 2009 Chablis Montée de Tonnerre captures the exuberance of the year, but without reaching the level of intensity found in the Cuvee Massale. Layers of ripe fruit build towards the enveloping finish. The wine turns powerful and incisive on the mid-palate, revealing plenty of structure to balance some of the more overt elements. This is a rare 2009 that needs another year or two in bottle. Anticipated maturity: 2014-2024.” 92 pts. Antonio Galloni, eRobertParker.com, Aug/11.

Gerard Duplessis, Chablis 1er Cru, Montmains \$30

Montmains is a significant Premier Cru-classified climat of Chablis, located just south-west of Chablis town. Domaine Gerard Duplessis is a family business . . . with Lilian Duplessis (son of Gerard) representing the fifth generation. Their wines are organic (certification pending) and processed in accordance with the soil and the environment. 1st Crus and Grand Cru are vinified for 12 months in stainless steel tanks and reared six months in oak barrels.” Winemaker's website. Tasting notes for this wine are not available. 90/100 (Universal Wine Score)

William Fèvre, Chablis Grand Cru, Les Clos \$99

“The 2009 Chablis Les Clos is a beauty. Stunningly rich and deep, it possesses gorgeous textural richness and depth in its layers of intensely perfumed peaches and apricots. The fruit totally saturates the palate with incredible depth and nuance in its perfume. Seductive and enthralling at first, the Clos turns positively explosive on the finish. Gorgeous, expressive scents linger on the close. Fèvre’s parcels are on the limestone-rich upper slopes of Les Clos. About 50% of these vineyards were planted in the 1940s. Anticipated maturity: 2012-2019.” 94 pts. Antonio Galloni, eRobertParker.com, Aug/11.

Albert Bichot, Chablis Grand Cru, Les Vaudésirs \$79

“Beautiful golden robe (sic) with very bright green reflections, it welcomes us with a citrus and delicate floral (lily of the valley, chamomile) nose. The mouth has the vintage's tension, with a pleasant moderate acidity which makes this wine a typical representation of a Chablis Grand Cru: mineral and intense.” Winemaker’s website: www.bourgogne-bichot.com.

Joseph Drouhin, Chablis Grand Cru, Les Vaudésirs \$75

“An exquisite wine often drunk on its own as an aperitif. Pure and limpid colour, with a faint greenish hint. On the nose, fresh aromas of flower and fruit (lemony flavours) and, at times, spicy notes of coriander. On the palate: harmonious aromas bringing character and elegance. The magnitude of its Grand Cru origin and the light salty notes from the Kimmeridgian soil are in evidence. Remarkably long and complex persistence in the aftertaste.” Winemaker’s website: www.drouhin.com.

La Chablisienne, Chablis Grand Cru, Les Preuses \$65

“Pale yellow colour, limpid and brilliant wine. A developed bouquet of cocoa and mild oakiness, followed by notes of lemon and white flowers. Good aromatic persistence. Well-structured first impression in the mouth and noticeable fullness. Mineral and chalky finish, with a touch of lime. We will have to be patient in order to allow this very great wine to reach its peak.” Winemaker’s website: www.lachablisienne.net. 94/100 Allen Meadows, burghound.com