



# 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.

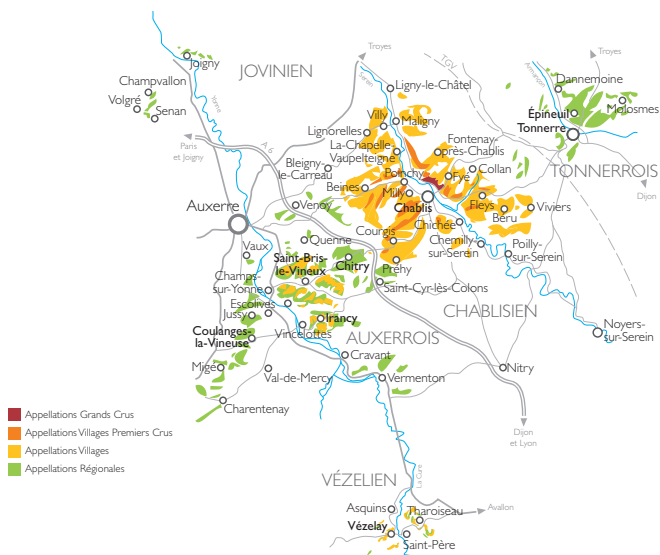
## SERVING SUGGESTIONS

**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 13<sup>th</sup> 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)

**Whites - Chardonnay.**

**Reds and rosés - Pinot Noir.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

Whites: **46.49 ha.**

Reds and rosés: **31.31 ha.**

### Average annual yield\*\*:

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

Whites: **1,998 hl.**

Reds and rosés: **1,332 hl.**

\* In 2018 \*\*5 years average, 2014-2018