



AU COEUR DU VIN

Au Cœur des vins et vignobles de l'Yonne

Full day discovery of the wines and vineyards of Yonne – 7 hours

In the north of Bourgogne, the vineyards of Yonne share an exceptional terroir and offer a large pallet of wines!

Chablis, pure and mineral wines from the unique Kimmeridgien, Irancy, with the fresh sherry expression of Pinot, and of course Saint Bris, the only Bourgogne vineyard planted with Sauvignon, here are three of the village appellations. But many others exist : Côtes d'Auxerre, Coulanges la Vineuse, Aligoté, Vézelay, Epineuil, Chitry...

This day will be a journey to north Bourgogne, with the study of terroir and its action on the wines.

In the morning (meeting at 9h30)

This tour will start in Chablis, with a landscape study in the vineyard, discovery of geography, geology and organization of the 4 levels of the appellation.

Then tasting of 6 wines of Chablis from different estates, in the Prieuré Saint Bon in Chichée.

***1 Petit Chablis, 2 Chablis village (2 different styles of vinification),
2 Chablis Premier Cru (right and left banks) and 1 Chablis Grand Cru.***

This tasting will show the techniques of sensory analysis and the importance of the terroir on wines characteristics and vinification.

Lunch in a restaurant of Chablis or around (optional extra)



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In the afternoon

The second part of the day will start with the discovery of the vineyards of Irancy, Saint Bris, the Côtes d'Auxerre and Chitry. During the landscape study, you'll learn about geography, geology, and their action on the wines.

Back to the tasting room at the Prieuré in Chichée, for a tasting of 7 wines of the Yonne terroir, from different producers.

***1 Bourgogne Aligoté, 1 Bourgogne Chitry or 1 Bourgogne Côtes d'Auxerre white,
1 Bourgogne Vézelay, 1 Saint Bris, 1 Bourgogne Côtes d'Auxerre rouge or
1 Bourgogne Coulanges la Vineuse, 1 Bourgogne Epineuil, 1 Irancy.***

Techniques of sensory analysis, importance and consequences of terroir and vinification on the wines characteristics.

Cost/pers (2 to 6 pers) : 150 € (transport included)

lunch optional

group +6 persons : price on request

**Offered: a diploma, a gift AU COEUR DU VIN, a map of the Bourgogne vineyard,
picture(s) of the day (under 8 days)**

Au Cœur du Vin

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