

Chablis wine - the perfect pairing to so much at Christmas

It is only six weeks until Christmas and of course I have been giving some thought to what to open over the festive season.

If there is one wine region that seems to have always taken part in the Christmas celebrations in our house, it is Chablis.

There is something about Chablis and Christmas for me and has been for as long as I've been interested in wine.

It is a perfect partner to so many dishes which are often served at Christmas. Chablis' vineyards sit in the far reaches of northern Burgundy.

The wines are made from 100 per cent chardonnay and grown on the chalk Kimmeridgian soils which have made this picturesque region famous.

Within Chablis there are four appellations, Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru.

Each offers something a little bit different and as the name suggests going from simpler, lighter styles up to Grand Cru level where the wines become richer.

The palate is mineral- driven with some salinity along with orchard fruits and steely acidity. Serve with smoked salmon or soft cheeses. **Chablis Premier Cru Montmains 2019**, Simonnet-Febvre is from one of the best known Premier Cru vineyards.

The nose offers ripe apple, citrus, and a little spice with lively acidity and a little creaminess.

This would work beautifully with sole and may also stand up to the turkey – but go easy on the cranberry sauce!

