

# The Telegraph

## The unremarkable French village that makes the perfect white wine

*By Victoria Moore*

Chablis is – at first sight – a fairly ordinary village in northern Burgundy. It has 2,500 inhabitants and two specialist andouillettes shops. On a fine day, the creamy, pale stone of its houses, walls, bridges and mills glows in the sunlight.

It's a peaceful place to walk around, or sit and drink café au lait, but you probably wouldn't come here unless you were interested in one thing: wine.

Chablis is famous for making one of the most perfect white wines in the world: an expression of chardonnay so crisp, lemony and saline – or, as some like to say, “mineral” – that many people refuse to believe it can be chardonnay at all.

It's a taut and refreshing style that no other wine region has been able to emulate (though one or two individual producers have made good attempts).

Of course you already know about the wine. But Chablis as a weekend break destination? If you enjoy food and drink, you won't be disappointed.

### **Where to taste and buy**

#### **Maison Simonnet-Febvre**

I'm sure no one would get tired of Chablis but if you want to try some of the other wines made in northern Burgundy, visit the tasting room of Simonnet-Febvre. Owned by the Beaune-based Louis Latour since 2003, it is a big producer of Crémant de Bourgogne, the sparkling white wine, and it makes it all here in Chablis.

“Our offer is large but logical,” explains my tasting guide, “as the grapes all come from vineyards in the wider area.” Other wines to taste here include Sauvignon de St Bris, Irancy (a light red) and Coteaux de l'Auxois.

**Try:** The Simonnet-Febvre Crémant de Bourgogne is light, creamy and breezy – and a much more attractive sparkling wine proposition than most prosecco.

**Practicalities:** Opening times vary frequently, so check the website which is updated weekly