

AGENCE CIDÉO

DISTRIBUTION

« Brands revealers »

Portfolio
CHABLIS



CIDÉO DISTRIBUTION
« BRAND'S REVEALERS »
FRANCE & INTERNATIONAL

Created by Virgile Lacroix and Julie Marano, Cidéo Distribution presents here its Portfolio of Chablis Wines.

Why Chablis? Because the Appellation got great products created by passionate winegrowers that we are eager to reveal and place on the market.

Complementary in our know-how Champagnes, Chablis marks here an opening in the world of the still wine where the branding as the distribution find a relevant place.

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CHABLIS

Wines of Chablis are burgundy wines from a single type of grape:
The Chardonnay.

They come under several appellations:

Petit Chablis

Chablis

Chablis Premier Cru

Chablis Grand Cru

These distinguish themselves by the soils from which they arise.

Today, the surface planted in Chablis is a little more than 5400 ha. The produced volumes evolve according to the increase of surfaces, and are subject to the weather conditions.

L&C
POITOUT
VIN DE CHABLIS

RANGE

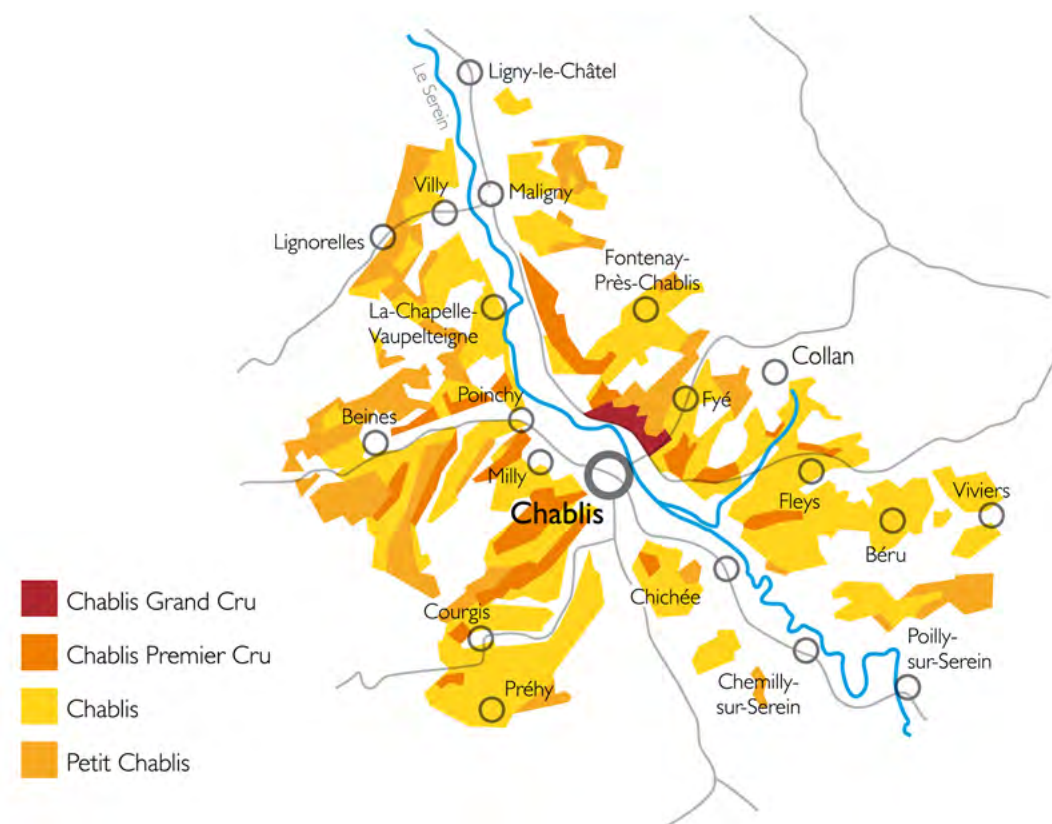
PETIT CHABLIS

CHABLIS

CHABLIS PREMIER CRU « LES FOURNEAUX »

CHABLIS PREMIER CRU « VAUCOUPIN »

L'INEXTINCT - FRANC DE PIED



Our products and brands are subject to availability.

L&C
POITOUT
VIN DE CHABLIS

L&C Poitout takes place in avant-garde on the market of Wines of Chablis, both by the aromas of its cuvées, which in the personality of her owners and their brand.

Catherine and of Louis Poitout are settle down in Chablis. Both native of the region, they are real lovers of the Chablisien. They cultivate with passion and benevolence a vineyard distributed on the villages of Chablis, Lignorelles, Maligny, Villy and Fleys. Their vine growing is reflected, sensible, benefactress. The flora and fauna are protected under their benevolence. Their vineyards are for them living beings, which they observe, cherish and with whom a dialogue settled down.

POSITIONING: Speak with the vine

ORIGIN: Chablis

STATUTE: Négociant-Viticulteur

STYLE: Autumnal, premium





PETIT CHABLIS

THE APPELLATION

Petit Chablis

Terroirs of « Petit Chablis » are located on both sides of Serein Valley. Established in 1944, the AOC Petit Chablis shapes the Chablis area.

THE LIFE OF VINES

Located uphill or at the start of the plain, terroirs of Petit Chablis benefit from limestone and sandy soils, up to brown, hard limestone.

THE LIFE IN WINERY

The juice benefits from static settling up to obtaining optimal turbidity. The alcoholic fermentation is quick and the malolactic fermentation is complete. It is kept in thermo-regulated tanks in the cellar of L&C Poitout, at the heart of Chablis. Like all Chardonnay of the Estate, it is kept without barrel so that only the values of its terroir can be highlighted.

THE DESTINATION

Completely Chardonnay, Petit Chablis is among the noble grape varieties of Burgundy. With its pale straw colour, this Petit Chablis offers a complex nose of citrus, ginger with flinty notes, varying between purity and delicacy. Its vivid palate expresses great minerality, quite typical of Chardonnay.

LOUIS AND CATHERINE'S VIEW

This Petit Chablis is perfect for tasting with friends around, for aperitif or in pairing with some oysters.

You can find back the vivacity and freshness of the Chablis area, combined with the warmth and friendliness of L&C POITOUT. To be tasted for relaxing times and moments of sharing.



CHABLIS

THE APPELLATION

Chablis

The Chablis of L&C POITOUT comes from the terroirs dating back to the Jurassic. Composed with many marine organisms, the subsoil presents two geological strata: the Kimmeridgian at the South of the vineyard, the Portlandian at the North. Rich in grey marls, the soil also contains significant rich banks of limestone. This unique typicality brings purity, finesse and minerality to the Chablis wine.

THE LIFE OF VINES

This CHABLIS is produced from a patchwork of land plots which spread out on both sides of the Serein Valley. The vines, planted on slight slopes, can benefit from a favourable exposure going from West to East.

THE LIFE IN WINERY

The juice benefits from static settling up to obtaining optimal turbidity. The alcoholic fermentation is quick and the malolactic fermentation is complete. It is kept in thermo-regulated tanks in the cellar of L&C Poitout, at the heart of Chablis. Like all Chardonnay of the Estate, it is kept without barrel so that only the values of its terroir can be highlighted.

THE DESTINATION

This Chablis shows a real character, reflecting the typicality of L&C Poitout's wines. Under its pale golden colour, it expresses a very fresh nose, vivid and mineral. Some notes of flint, acacia perfectly match with its great freshness. In the palate, a direct attack delivers suave and complex aromas sustained by a finish with large minerality.

LOUIS AND CATHERINE'S VIEW

This authentic Chablis is to be paired with a fish in the oven, some crabs, some prawns, poultry Blanquette or Comté cheese.







CHABLIS PREMIER CRU
LES FOURNEAUX

THE APPELLATION

Chablis Premier Cru "Les Fourneaux"

The Premier Cru "Les Fourneaux" is located in the village of Fleys, on nice slopes. The soils are rather shallow and stony. It is one of the most intimate Premier Cru of Chablis due to its small area.

THE LIFE OF VINES

The cuvee Chablis Premier Cru is produced in one of the nicest hills of the Appellation "Les Fourneaux". On a highly sleepy and stony soil, it is South-facing and therefore benefits from exceptional sun exposure glimmering on white stones.

THE LIFE IN WINERY

The juice benefits from static settling up to obtaining optimal turbidity. The alcoholic fermentation is quick and the malolactic fermentation is complete. It has been kept in thermo-regulated tanks in the Estate of Louis and Catherine in Fleys. Like all the wines of the Poitout Estate, it is kept without barrel so that only the terroir values of each cuvee can be highlighted.

THE DESTINATION

Chablis Premier Cru is a wine fine that embarks us into a universe of freshness, delicacy and minerality.

Its first nose of fresh mint, honeysuckle and white flowers is followed by aromas of apple and pear.

Its palate enhances the cornerstones of the Appellation Chablis Premier Cru: smoothness, nice acidity and large finesse combine onto citrus and almond. This aerial wine offers perfect balance of elegance and power.

LOUIS AND CATHERINE'S VIEW

You will find again the minerality and acidity well-known for Chablis Premier Cru, all in a wine with body that will easily pair with dishes in sauce, but also with foie gras, and strong cheese.



CHABLIS PREMIER CRU
VAUCOUPIN

THE APPELLATION

Chablis Premier Cru "Vaucoupin"

The Premier Cru Vaucoupin is located on the right bank, in the village of Chichée. This Appellation is quite representative of Chablis. Its soil is composed with chalky clay marls dating back to Kimmeridgian.

THE LIFE OF VINES

The cuvee Chablis Premier Cru "Vaucoupin" is produced in one of the nicest hills of the Appellation. Facing west, the vines benefit from the warmth of afternoons and evenings.

THE LIFE IN WINERY

The juice benefits from static settling up to obtaining optimal turbidity. The alcoholic fermentation is quick and the malolactic fermentation is complete. It has been kept in thermo-regulated tanks in the Estate of Louis and Catherine in Fleys.

Like all the wines of the Poitout Estate, it is kept without barrel so that only the terroir values of each cuvee can be highlighted.

THE DESTINATION

Chablis Premier Cru "Vaucoupin" is an inviting wine. Purity and finesse combine with a complex identity of wild flowers (hawthorn, liquorice). Its lemony palate brings perfect balance with the power and fullness that come all along the wine unfolding. Remarkable fruity notes and length.

LOUIS AND CATHERINE'S VIEW

You will find again the minerality and acidity well-known for Chablis Premier Cru, all in a wine with body that will easily pair with dishes in sauce such as fish, but also Blanquette and of course the famous ham with Chablis...



L'INEXTINCT

Franc de Pied

LA VIGNE

Ce Chardonnay Franc de Pied est une exclusivité de Louis et Catherine. Phénomène exceptionnel, c'est un pur Chardonnay sans porte-greffe, résistant au phylloxéra grâce à un sol très gras et argileux. Il prend pied sur un terroir ardu à travailler : alors qu'elle est extrêmement grasse en hiver, sa terre se dessèche et durcit en été.

ÉLABORATION

Avec son rendement fermentaire exceptionnel, la maturité des raisins utilisés dans ce vin est unique. Le jus a bénéficié d'un débourage statique jusqu'à l'obtention d'une turbidité optimale. La fermentation malolactique est complète. Il a été élevé en cuves thermorégulées. Comme tous les vins du Domaine Poitout, il est élevé sans fût.

DÉGUSTATION

L'INEXTINCT, Chardonnay Franc de pied, est un vin avec du corps, surprenant pour sa catégorie : on découvre sa structure et sa puissance fondées sur les fruits confits, le gingembre, la rhubarbe et le citron. Musclé, son contact en bouche est sensuel et gourmand...

ACCORDS

C'est un Franc de Pied inédit ! à réserver à des dégustations en petit comité, où le caractère unique de ce vin sera apprécié. L'Inextinct se suffit à lui-même.



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