



## **Don't miss these specialties in Auxerre**



*A beautiful view of Auxerre on the Yonne River*



Auxerre is a truly beautiful town in *Burgundy*. In 1995, the *French Ministry of Culture and Communication* named Auxerre a “*Town of Art and History*”.

Auxerre is situated on the *Yonne River* giving visitors vistas of the architecture and magnificent cathedrals. In the late 11<sup>th</sup> century, into the early 12<sup>th</sup> century small hamlets and villages, were surrounded by walls built under the order of the *Counts of Auxerre*. Auxerre was born.

History abounds in *Auxerre*. Just last year the *French National Institute for Preventive Archaeological Research* announced the discovery of a large Roman cemetery in *Place du Maréchal Leclerc*. This cemetery contains more than 250 burials of infants and stillborn babies. Some remains were buried in ceramic vessels and wooden coffins, while others were wrapped in textiles. Some of these burials date back from the 1<sup>st</sup> to 3<sup>rd</sup> century.

The influences of Burgundian food and wine are everywhere: the restaurants, cafes, pastry shops, charcuteries and wine shops.



## **Neighbors who create great wines**

*Auxerre* has some very important neighbors as evidenced by the wine lists of great restaurants around the world. *Chablis*, *St. Bris le Vineaux*, *Irancy*, *Chitry* and *Coulanges-la-Vineuse* are just a few of the notable wines from the region.

During your lunch in *Auxerre* ask your server for local wines. It is always a great idea to eat and drink “*à la source*” – meaning “*from the source*”.



All *Chablis* wines are made with the *Chardonnay* grape.

Remember: *Chablis* and *Chardonnay* begin with C!



There are four classifications for *Chablis* wines:

- *Grand Cru*
- *Premier Cru*
- *Chablis*
- *Petit Chablis*

Here is a great way to help you remember the classifications of Chablis in ranking order. Consider a family structure and who might be at the “top of the order”.

Connect the first letters of the family with the names of the Chablis classifications:

G – for grandparents

G – for *Grand Cru*

P – for parents

P – for *Premier Cru*

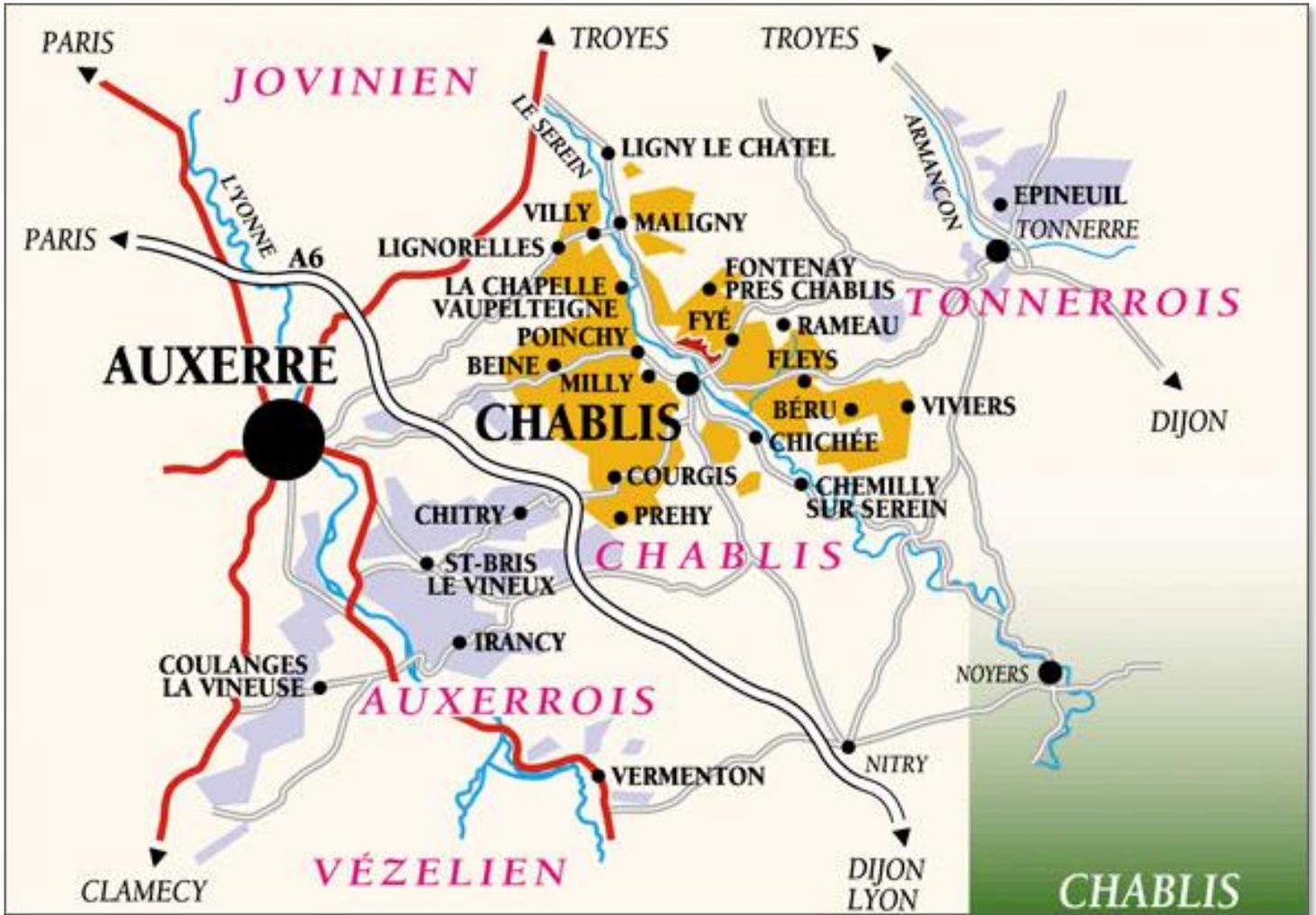
C – for children

C – for *Chablis*

P – for the “petites”

P – for *Petit Chablis*

*“Collect one thousand simple tips and tricks and you’ll have a successful career”*





### **Yonne Valley is famous for cherries**

*Auxerre* flanks the *Yonne River*, making it part of the *Yonne Valley*. Just like *Philadelphia* flanks the *Delaware River* making it part of the *Delaware Valley*. With great wines like *Chablis*, *St. Bris le Vineaux*, and *Coulanges-la-Vineuse* in the *Yonne Valley* there are lots of wine grapes.

The *Yonne Valley* is also known for another fruit: **cherries!**

While enjoying your afternoon in *Auxerre* look for specialties with cherries. You will find cherry pate de fruit, cherries in chocolate, cherry liqueur, cherry blossom honey, cherry pastries and more.





### **Jambon à la Chablisienne - Ham Chablisienne**

*Jambon à la Chablisienne* is a traditional ham recipe from *Chablis*. Slices of ham are served in a sauce of *Chablis* wine, shallots, tomato, cream and sometimes tarragon. It is a specialty of this region.





### ***Meilleur Ouvrier de France***

The title of *Meilleur Ouvrier de France* is one of the most prestigious awards in France. The title means the “Best Craftsman of France”. The competition was created in 1924.

There are over 200 different trades in 16 different categories. The categories include construction trades, fashion, arts, and many related to our trade: hospitality. The hospitality category includes:

- ★ Pastries and candies
- ★ Charcuterie and catering
- ★ Butchery
- ★ Chefs – culinary
- ★ Bakeries
- ★ Ice creams and sorbets
- ★ Chocolatiers
- ★ Cheese mongers
- ★ Fish mongers
- ★ Dining room servers
- ★ Receptionists
- ★ Sommeliers

The competition is similar to the Olympics. It is held once every four years. The title *Meilleur Ouvrier de France* is often referred to as “MOF”. Having the initials *MOF* after your name is life changing.

The *MOF* competition is fierce. It requires years of intense preparation. The competition aims to evaluate the dexterity, knowledge of modern and traditional techniques, know-how and creativity of the candidates.

Technically, any French citizen 23 years or older who pays the entrance fee can compete, but few have the preparation and dedication necessary to make a serious bid for the title.

There are less than 10,000 people who won the right to call themselves a *Best Craftsmen in France*. There are only 200 *MOF* Chefs. They retain their title for life. Many choose to join the *National Society of Meilleur Ouvrier de France*, an alumni society for winners. Chefs and Pastry Chefs *MOFs* have earned the right to wear *MOF* the blue-white-red ribbon on their jackets.



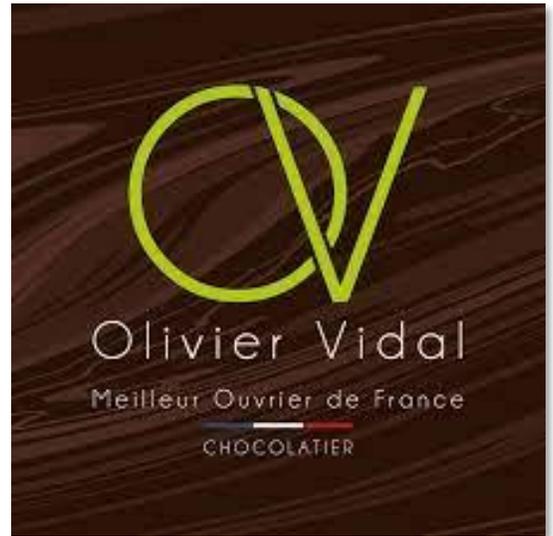
*Chef Franck Putelat is proud to wear the blue-white-red MOF ribbon. He is the owner of the 2-Michelin Star La Table by Franck Putelat, Hotel Le Parc, A 4 Time Brasserie, and Pont Lewis Hotel.*

The title *MOF* is taken so seriously that sporting the collar fraudulently is a crime punishable by prison-time.



For more info on the *MOF*:

<https://www.meilleursouvriersdefrance.info/accueil.html#page1>



### **Olivier Vidal Chocolatier Chef Pâtissier**

Chef Olivier Vidal was recognized as a *Meilleur Ouvrier de France* in 2007; *Olivier Vidal* has two shops: one in *Auxerre* and the other in *Sens*. In his charming shop in the center of *Auxerre* you will discover hand-crafted chocolates, tiny jewel-like pastries and candies such as caramels, marshmallows and nougats.

*3 place Charles Surugue, 89000 Auxerre*





Maison  
**ROY**  
AUXERRE

### **Maison Roy Boulangerie Pâtisserie**

This is, without a doubt, **the** don't miss for pastries in *Auxerre*. *Chef Roy* creates pastries that are as beautiful as they are delicious. He is passionate about his art, reinventing himself and creating new collections.

There is a very tiny and very charming tea room where you can have a sandwich, quiche or other light lunch dishes. If you are having lunch elsewhere be sure to have dessert here: one of the wonderful pastries, with great coffee or a selection of teas in the charming tea room. Then take a walk along the *Yonne River* to the motor coach – smiling!

<https://eric-roy.eu/>



