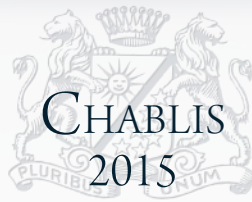


SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
100 % Chardonnay.

👑 SOIL
Kimmeridgian Marl & Limestone.

👑 VINIFICATION
Stainless steel tanks between 16° and 19°C.

👑 AGEING
6-10 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES
35 years.

👑 YIELD
60 hl/ha.

👑 AGEING
2-5 years.

👑 SERVING TEMPERATURE
Between 8° & 10°C.

SITUATION

Chablis is the largest of appellations, with 2900 hectares of vines. It is produced in all the villages of the appellation, on hillsides or on flat ground. Hence there is a large diversity of locations and exposures.

TASTING AND FOOD PAIRINGS

Our Chablis 2015 is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose, the main feature of this vintage. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish.

PRESS REVIEWS

Simonnet-Febvre Chablis 2015 - 92/100 - James Suckling - April 2017
15.5/20 Chablis 2015 - Le Point - Septembre 2017
Chablis 2015 - Japan Wine Challenge 2016 - Silver Medal
Chablis 2015 - Wine Advocate - 86/100.