

SIMONNET - FEBVRE

Chablis



👑 APPELLATION
Appellation Village

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay-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 to 5 years.

👑 SERVING TEMPERATURE
8° to 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

The wine has a lovely shimmer with a pretty golden colour with green reflections. The rich and complex nose is characterized by pleasant and subtle floral and mineral aromas. It has a wonderful structure in the mouth with minerality, and charming chardonnay-typical aromas. It is a harmonious wine that is not only fine and elegant, but also has an excellent aromatic persistence.

Best appreciated cold with oysters, shellfish, fish, and/or goats cheese