

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU "LES CLOS"



2022



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented in 1-2 year-old oak barrels.

👑 AGEING

15-18 months in barrel on fine lees.

👑 AVERAGE AGE OF THE VINES

35-40 years

👑 YIELD

54 hl/ha

👑 AGEING

5 to 12 years.

👑 SERVING TEMPERATURE

Between 12° - 14°C.

SITUATION

Les Clos is the most extensive Grand Cru plot, and is situated on top of a south/south-westerly facing hill. The depth of the soil produces a wine of consistent quality that always takes time to develop.

TASTING AND FOOD PAIRINGS

It is a wine of unique character - mineral and concentrated, with developing aromas of honey, citrus fruits, and spices including cinnamon. It is always very complex on both the nose and palate, and has a clear golden-green colour. Initially very closed, this wine always develops exceptionally well over time without losing its minerality. It is the most masculine and uniquely characterful of the Grand Cru wines that require ageing. The king of the Grand Crus appellation - a rich, luscious wine with great complexity of flavours. A wine, above all other, for keeping.

Drink with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces.

PRESS REVIEWS

Chablis Grand Cru "Les Clos" 2016 - James Suckling - February 2018 - 95/100