

CHABLIS GRAND CRU



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian clay & limestone.

👑 VINIFICATION

Stainless steel.

👑 AGEING

15-18 months in stainless steel on fine lees.

👑 AVERAGE AGE OF THE VINES

50 years.

👑 YIELD

54 hl/ha.

👑 AGEING

5-10 years.

👑 SERVING TEMPERATURE

Between 12° & 14°C.

SITUATION

The Preuses vines are located in the northern part of the Grand Cru area where the south-easterly aspect ensures morning sun. The available soil is shallow, producing a subtle and delicate wine with a light yellow colour.

TASTING AND FOOD PAIRINGS

On the nose there are floral, smoky and mineral aromas. Once aged there is also a flinty aroma, as well as notes of spices, pollen and honey. Finesse, delicacy and minerality characterise this wine. Initially it is gentle in the mouth, but later becomes stronger and then maintains this strength.

Drink with: fish and poultry in white sauce, shellfish and foie gras.

SIMONNET - FEBVRE
DEPUIS 1840

