

# SIMONNET - FEBVRE

Chablis

## CHABLIS PREMIER CRU 2014



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

Chardonnay

### 👑 SOIL

Kimmeridgian clay and limestone.

### 👑 VINIFICATION

Stainless steel tanks between 18° and 21°C.

### 👑 AGEING

12 months in stainless steel, on lees.

### 👑 AVERAGE AGE OF THE VINES

30 years.

### 👑 YIELD

58 hl/ha.

### 👑 AGEING

3 to 5 years.

### 👑 SERVING TEMPERATURE

10° to 12°C.

### SITUATION

This cuvée is made from a selection of Chablis Premier Crus on both the right and left banks of the Serein river.

### TASTING AND FOOD PAIRINGS

Made from a blend of the right and left bank Premier Crus of the Serein river, Chablis Premier Cru 2014 is a well-balanced wine pleasant to drink even when very young. More complex and rich on the palate than Chablis, this Premier Cru expresses notes of citrus and white flowers associated with the mineral character typical of the appellation. Revealing a nice structure in the mouth, it can be enjoyed now or wait for a few years in the cellar.

It will be the perfect match with fish, shellfish, or white meat.