

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU 2017



👑 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

Between 10° - 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

The Chablis Premier Cru 2017 is a fresh and fruity wine, with the typical mineral notes of the appellation. This wine combines white flower aromas and minerality (brought by the Kimmeridgian limestone soil). It is both elegant and subtle in its scent of acacia flowers, as well as straight and round to an iodine finish.

To be served with fish, a selection of seafood, or white meat in a sauce.