

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" 2014



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Fermented in stainless steel tanks,
between 17°C and 21°C.

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

This vineyard found on the right-hand bank of the Serein river has a south-westerly aspect. This area produces an unusual wine of exceptional quality and mineral purity that ages well.

TASTING AND FOOD PAIRINGS

It is the most well-rounded of the Premier Crus as it possesses all the required elements - minerality, floral notes, boldness, and richness. It is well-structured and sophisticated, with power, elegance and subtlety, as well as complex aromas. It is the most masculine of the Premier Crus. This wine requires ageing.
Drink with grilled langoustines, fish in sauce, and white meats.

PRESS REVIEWS

Chablis 1er Cru "Montée de Tonnerre" 2022 - James Suckling - 95/100

Chablis 1er Cru "Montée de Tonnerre" 2022 - International Wine Challenge 2024 - Bronze Medal

Chablis 1er Cru "Montée de Tonnerre" 2022 - Burgundy Report, Bill Nanson - "Good wine"

Chablis Premier Cru Montée de Tonnerre 2014 - Wine Advocate - 90/100.