

SIMONNET-FEBVRE 2023 VINTAGE REVIEW
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CHABLIS GRAND CRU "Les Clos" 2023

The flinty tension of this great chardonnay ignites the concentrated fresh-pineapple flavor wrapped around its salty core. Mineral acidity interlocks with generous, complex tannins, driving the very long finish where oyster shells and almost tropical ripeness intertwine. From a 1 hectare parcel in this famous site. Fermented and matured in stainless steel and used oak barriques. Drink or hold.

96



CHABLIS GRAND CRU "Blanchot" 2023

I love the effusive nose of orange blossoms, grapefruit and flint. Impressive concentration on the mouth-filling yet only medium-bodied palate. The power really builds in the very long, salty finish that's deftly supported by fine tannins. Wonderful vitality and a fascinating hint of caramel. From the only Chablis grand cru vineyard that faces southeast. Drink or hold.

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CHABLIS GRAND CRU "Preuses" BIO 2023

A big, mouth-filling wine, this is medium- to full-bodied with considerable creaminess. Only a hint of oak that's beautifully integrated. After the richness on the front- and mid-palates, it's great to feel the chalky character and citrusy freshness rise up from the depths in the very long, dynamic finish. Fermented and matured in two-thirds stainless-steel tanks and one-third in used oak barriques. Drink or hold.

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CHABLIS PREMIER CRU
"Fourchaume" 2023

This beautiful chardonnay is a high-end no-brainer. Acacia blossoms, floral honey and a wide spectrum of yellow-fruit aromas pour from the glass, but push on, because the concentrated and vibrant palate has so much to offer. Wonderful balance of restrained richness and mineral freshness. The hints of melted butter and toffee complete the seductive picture. Long, very clean finish. Drink or hold.

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CHABLIS PREMIER CRU
"Mont de Milieu" 2023

Very bright and mineral, this is for dyed-in-the-wool Chablis fans who will love the sea salt, even iodine, of this focused and pristine, medium-bodied wine. Terrific energy in the long finish, where the stony character is wrapped in a generous layer of ripe Amalfi lemon fruit. Drink or hold.

95



CHABLIS PREMIER CRU
"Montée de Tonnerre" 2023

At once rich and elegant, this great chardonnay has excellent focus and purity. Yet the citrusy fruit really builds on the compact, medium-bodied palate. Superb oak integration in the long, intensely chalky finish. 80% fermented and matured in stainless steel, 20% in used oak barriques. Drink or hold.

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CHABLIS PREMIER CRU
"Forêts" 2023

A delicate touch of oak adds a striking accent to the midpalate creaminess of this quite sleek, well-structured, medium-bodied wine. Still tightly wound on the palate, but the aromas of summer meadow, bergamot and Mirabelle plums open up quickly in the glass. Almost crystalline finish with excellent energy. Drinkable now but best from 2026.

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CHABLIS PREMIER CRU
"Montmains" BIO 2023

The deep nose of ripe pears, rhubarb and grapefruit pulls you into this generous and well-structured chardonnay. It has a firm, textural finish with a touch of stony austerity. Because of its power, it will benefit from additional bottle age. From organically grown grapes. Fermented and matured in stainless steel. Drinkable now but best from 2026.

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CHABLIS PREMIER CRU
"Vaillons" 2023

Excellent concentration with lots of ripe citrus fruit and some spring-blossom aromas, married to a sleek but really juicy, medium-bodied palate. The stony minerality and textural complexity come through in the very long and bright finish. Drink or hold.

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CHABLIS D1840
2023

Really fresh and lemony, this zesty, medium-bodied Chablis has a pronounced salty minerality. Very good texture on the midpalate and a crisp, long finish. A wine first produced from a 1.8 hectare parcel below the Montee de Tonnerre premier cru in 2018. Mostly matured in stainless steel plus a small amount of oak. Drink now.