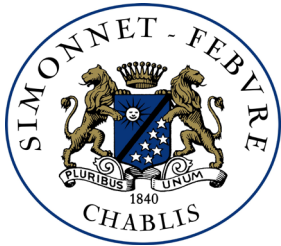


# THE WORLD OF FINE WINE



## Domaine Simonnet-Febvre

Simonnet-Febvre has 47 acres (19ha) of its own vineyards, and many of the wines selected are domaine. Managing director Paul Espitalié is steering the sourcing of fruit to organic producers. “It was a surprise to have this dry style with nice acidity in this vintage,” he remarked.



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## Chablis Grand Cru Les Preuses

Half was aged in three-year-old barrels from Louis Latour, which has its own cooperage. Rich and glossy up-front. Silky and generous, with a glimmering of white flowers. Displays delicacy and a supple slipstream of freshness and minerality. A lingering finish, with fine, powdery minerals on the well-sustained finish. 2026–30+



## Chablis D1840

This domaine parcel is located in La Bas de Chapelot. Lightly tropical aroma with a richly juicy and rounded palate. This has plenty of structure for a village wine, a crisp line of freshness and a dash of salt to finish. Most appealing. 2023–26.

## Chablis Premier Cru Montmains

A domaine parcel in the Fôrets subdivision. The ripeness of the vintage on the attack, quickly focused into a clipped, straight palate, vibrant with fresh earthiness. Shows good tension, savory bite, and smoky minerals at the end. 2024–28.



## Chablis Premier Cru Montée de Tonnerre

Compact, dense palate. Attractively austere, with a cold, sappy edginess. Grip and a fresh, tannic bite. Bunched energy. This has structure and pushes into the finish. 2024–30.



## Chablis Premier Cru Vaillons

Peachy, tropical aroma. Juicy and rounded. The ample body showcases ripe fruit and soft, glossy minerals smoothly entwined. Quite forward upfront, but with a fresh, wet-stone finish. 2023–28.

