CHABLIS GRAND CRU "LES CLOS"

ONNET - FEBURE

HABLIS RAND CRU

CHABLIS PREMIER CRU "A chalkiness on the nose of this wine blends with freshly cut lime zest, creating a vivid mix of aromas. Although the palate tones this down, it still holds immense chalky depth and freshness, despite the vintage's ripeness. The body is generous but lifted, with a hint of lanolin accentuating the richness."

WINE ENTHUSIAST

2018 Simonnet-Febvre



"Scents of green apple and summer blossom play above the chalky nose of this wine, promising a gentle touch. The palate is concentrated and buffered with layers of chalkiness and yeast, all brightened by lemon. Texture, chalk and roundness are the chief markers here that will serve the wine well for the future."

CHABLIS 1ER CRU "FOURCHAUME"

"This wine's shy nose needs swirling to reveal subtle but ripe lemon notes. The palate comes in with concentration and roundness, displaying slightly bitter citrus pith. There is a phenolic edge and a plush body, but the finish shows the inherent zestiness. This wine needs time to come into its own.



CHABLIS BIO (ORGANIC)

"Subtle lemon liveliness characterizes the shy nose of this wine. The concentrated palate shows some warmth countered by ripe lemonpeel zestiness. Elegance and a certain self-assurance pervades this wine, along with freshness reminiscent of a coniferous forest. The finish is bright, appetizing and resonant."



HABLIS RAND CRU

CHABLIS

"Lemon zestiness on the nose yields a sense of freshness and ripeness at the same time. The palate manages to be slender and sinuous despite the warmth of the vintage and shows an uncommon tension. Paired with the chalky, textured midpalate, this wine has a sense of place, finishing with beautiful freshness."



WINE ENTHUSIAST

CRÉMANT DE BOURGOGNE

"A pure note of ripe, red apple is made brighter by an edge of lemon on this wine's nose. The palate shows the same fruit combination but favors roundness, still edged by vivid freshness. All the elements are harmonious and bright, with a gentle foam and dry finish."

P100 BLANC DE NOIR

Simonnet-Febvre Non-Vintage

CRÉMANT DE BOURGOGNE BRUT BLANC

"Bright lemon on the nose of this wine has a floral overtone of summer blossom. The body comes in with lightness and a fine, creamy foam that enhances the feeling of weightlessness. This wine is fresh and easy, with a yeasty backdrop that gives substance to the fizz. The finish is dry and appetizing."



CRÉMANT DE BOURGOGNE BRUT ROSÉ

"Hints of strawberry creep into the bright lemon nose of the wine. Fresh, rounded, bubbly and easy, the palate shows pretty fruit with some yeasty backdrop. The finish is dry, bright and refreshing."

