

2023 Burgundy: Chablis tasting notes

Sarah Marsh MW's detailed notes on the wines of a varied Chablis vintage.

SIMONNET-FEBVRE



CHABLIS 1er Cru Montmains

Earthy upfront, it gathers richness and creaminess on the mid-palate. Ripe and easygoing, quite soft and immediately accessible, with a slightly smoky finish. 2025–28.



CHABLIS 1er Cru Forêts

Sweet strike, but with more energy and intensity than the Montmains. It's also quite soft and creamy, but lighter and more refined, with rich floral notes to finish. 2025–30.



CHABLIS 1er Cru Vaillons

A glossy palate, with generous apricot fruit. It has a smooth glide, with a light, savory, stone underpinning to the palate, which carries into the finish. 2025–30.



BOURGOGNE Vézelay

Simple and attractive wine, with a ripe-citrus, silky palate. A honeysuckle floral note wafts over the fruit and there's a puff of soft chalk. It's quite soft and has instant and easy appeal. 2025–26.



IRANCY Les Mazelots

Bright and juicy, with attractive, crunchy tannin and a slight piquancy. I like the rosehip aromatics. A simple, lively, crisp wine from a warm vintage. 2025–27.