

SIMONNET - FEBVRE

Chablis

100 SERIES CHARDONNAY



👑 APPELLATION

Vin de France

👑 GRAPE VARIETY

100% Chardonnay.

👑 VINIFICATION

Stainless steel tanks between 17° and 20°C.

👑 AGEING

6 months in stainless steel, on fine lees.

👑 SERVING TEMPERATURE

10-12°C.

SITUATION

Made of Chardonnay from South of France and the outer reaches of Bourgogne, this wine combines aromatic richness and freshness. The grapes are harvested when perfectly ripe and vinified at low temperature in stainless steel tanks to fully express the typical elegance of Chardonnay.

TASTING AND FOOD PAIRINGS

The liveliness of this wine associated with roundness and subtle notes of citrus, pear and lime make it the ideal partner for various dishes from aperitif to cheese.